

The French
GARDINER:
INSTRUCTING
How to Cultivate all sorts of
FRUIT-TREES;

AND
HERBS for the GARDEN:

Phillip Jan: 1721 TOGETHER, *fourth*
price 1-6
With directions to dry, and con-
serve them in their Natural:

An accomplished Piece,

Written Originally in *French*, and now Trans-
planted into *English*,

By **JOHN EVELYN** Esq;
Fellow of the Royal Society.

The third Edition illustrated with Sculptures.

Whereunto is annexed, The *English Vineyard* vindicated
by *John Rose*, now Gardiner to his Majesty: with a Tract
of the making and ordering of Wines in *France*.

L O N D O N, 1. 6

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Mar. 13, 1924

TO

My most honour'd and

Worthy Friend

THOMAS HENSHAW,

Esquire.

SIR;

THe success of the *First Edition* of this *Book*, has produc'd several more; and with them, the continuance of your Name in the *Front* of this *Epistle*; that *Those* who shall receive the *Fruits* it here presents them, may know to *Whom* they are *Oblig'd* for it; Your *Commands* first

A 3 engaging

The Epistle

engaging me to *Interpret*, and give it to our *Country*: And I was glad I had so fair an Opportunity of publishing to the *World*, how highly I honour You for your many Eminent, and shining Parts; Your *Virtue*, your *Learning*, and our *now* ancient *Friendship*; which, contracted first *Abroad*, has continu'd both *there*, and since at *Home*, through so many *Vicissitudes* and *Changes*, as we have seen, and surmounted. The *Character* which I first adventur'd on this *Piece* (when I boldly pronounc'd it for the very *best* that was Extant on the *Subject*) has been amply *Confirm'd* by the *Suffrages* of *All* who have since *Written* upon it; and I will be bold to affirm, it was the *first* that ever *Instructed* our *Country-men* how to Cultivate, and Order their *Gardens* for *Fruit*, and other *Esculent* Plants, with a *Faith*, and *Industry* becoming that honest, and sweet *Employment*.

Here

Dedictory.

Here is nothing *Added* (and indeed, nothing could well be) to the *First Edition*, but the *Weeding* and purging it of some *Typographical Escapes*; and therefore I have nothing more to say, but that I am,

S I R,

Your most Humble and

Faithfull Servant,

J. Evelyn.

TO THE READER.

I *Advertise the Reader, that what I have couched in four Sections at the end of this Volume, under the Name of an Appendix, is but a part of the third Treatise in the Original ; there remaining three Chapters more concerning Preserving of fruits with Sugar ; which I have therefore expressly omitted , because it is a Mystry that I am little acquainted withal ; and that I am assured by a Lady (who is a person of quality, and curious in that Art) that there is nothing of extraordinary amongst them , but what the fair Sex do infinitely exceed , whenever they please to divertise themselves in that sweet employment.*

There is also another Book of the same Author, intituled, Les delices de la Campagne, (or the Delights of the Country)

To the Reader.

Country) being as a second Part of this: wherein you are taught to prepare and dresse whatsoever either the Earth or the Water do produce, Dedicated to the good House-Wives: There you are instructed to make all sorts of French Bread; and the whole Mystery of the Pastry, Wines, and all sorts of drinks. To accommodate all manner of roots good to eat; cooking of Flesh and Fish, together with precepts how the Major Domo is to order the services, and treat persons of quality at a Feast, a la mode de France; which such as affect more than I, and do not understand in the Original, may procure to be interpreted, but by some better hand than he that did the French Cook, which (being as I am informed, an excellent Book of its kind) is miserably abused for want of Skill in the Kitchen.

If any man think it an employment fit for the Translator of this former part; it will become him to know, that though I have some experience in the
Gar-

To the Reader.

Garden, and more divertisement, yet
I have none in the Shambles; and that
what I here present him was to gratifie
a noble Friend, who had only that em-
pire over me, as to make me quit some
more serious Employments for a few
dayes, in obedience to his command.

Farewell.

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T H E
French Gardiner.

The first Treatise.

S E C T I O N I.

*Of the Place, of the Earth and mould
of the Garden, together with the
means to recover and meliorate ill
ground.*

THose who have writ-^{Site,}
ten concerning the hus-
bandry of the Coun-
treys, have accompani-
ed it with so many dif-
ficulties about the disposition of
the *Edifices*, and other parts ap-
pertaining to the *Demefnes*, that
it

The French Gardiner.

it were altogether impossible to accommodate a place suitable to their prescription : forasmuch as the *Situations* seldom correspond to their desires : and therefore I shall by no means oblige you to the particular *Site* of your *Garden*; you shall make use of the *plates* as you find them, if already they are laid out : or else you shall (with good advise) prepare a new one in some part that lyes most convenient to your *Mansion*.

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Touching the *Ground*, if you meet with that which is good , it will be to your great advantage , and much lessen your expence : but it is very rarely to be found where the land doth not require a great deal of labour : for many times the surface of the ground shall be good , which (being opened the depth of a *spade-bit* onely) will be found all clay underneath, which is a more pernicious mould for *Trees* than the very *Gravel*

vel

vel it self : since in *Gravel* , the roots may yet encounter some small *veynes* for their passage in searching the moysture beneath from whence to draw nourishment : but the *Clayie* (which is a sort of earth wherewithal the Bakers of *Paris* do make the hearths of their *Ovens*) is like a board, so thick, and hard, that the roots cannot pierce it : and in the extraordinary heat of *Summer* it so hinders the moisture below , that it can by no means penetrate ; in so much as the *Trees* and other plants become so extreamly dry , that instead of advancing their growth they altogether languish, and in conclusion perish.

For redresse of this defect, there *Dressing* is onely one expedient ; and that is by hollowing and breaking up the ground 3 or 4 foot deep, beginning with a *trench* 4 or 5 foot large, the whole length of the place that you will thus open , casting the several
moulds

moulds all upon one side; and thus when your *trench* is voyded and emptied to the depth which you desire, you shall cast in long dung, of the *Marc*, or husks of the *Wine-presse*, or Cider, and fearn (which if you can commodiously procure is of all other composts the best) leaves of trees, even to the rotten sticks and *mungy stuffe* to be found under old wood-piles, mosse, and such like *Trash*; in fine, whatever you can procure with the most ease and least charge: for all the design in this stirring the ground is onely to keep it hollow, that so the moisture beneath may invigorate the *Trees*, and *plants* during the excessive drouths.

You shall therefore lay it halfe a foot thick at the bottom of your *Trench*; and afterwards dig a second of the same proportion, casting the mould which lies uppermost (and which is ever the best) upon the dung, and so making this *Second trench*

trench as deep as the former, you shall fill your *first trench*; and the mould which you found *undermost*, shall now lye on the top; thus continuing your *Trenches*, till you have finished the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren: I confesse with you, that for the *first year*, the goodnesse of it will not appear, but when (with that little amendment which you bestow upon it) it shall be mellow'd by the rains, & frosts of one *Winter*, it shall produce abundantly more than what before lay above, which being exhausted and worn out through the long usage, hath certainly lost a great part of its vertue.

Neither are all *Seasons* proper for this *Labour*; because during the great heats, this earth is so extreemly hard and bound, that neither *Crow*, nor *Picke-axe* can enter it. The *Winter* is then the most convenient season

son of all other ; for as much as the *Autumn* raines, having well moystned the earth, it is dug with the more facility; and besides, the *rain*, the *snow* and the *frosts*, which are frequent in that *season*, contribute much to the work ; nor are *Labourers* (being at that time lesse employed) so chargeable as when they work in the *Vineyards*, and during *August*, when they are hardly to be procured for money.

As concerning the bottom, where you encounter with *Gravel*, you shall husband it as we have already described, by breaking it, and the stones that are mingled in the ground shall be carried out of the *Garden*. But in case the *gravel* lie not very thick, and that when it is broken up you arrive at sand, or to another smaller loose *gravel*, it shall suffice that it be broken up without flinging it out of the *trench*: since the *Trees* will shoot sufficient roots amongst this smaller *gravel*, by reason of the moisture

moyfture which the dung lying above them will contribute.

You must remember to lay excellent *dung* half consumed at the bottom of such *Trenches* out of which you have cast the *gravel*, to the end that the *rain* and all other *refreshings* may the more easily passe through it; especially, if it be of the *husks* of the *presse*, *fearne*, and the like, such as we have already mentioned.

You will object (I suppose) that to *trench* and dresse a whole *Garden* in this manner is to engage one into an extraordinary expence. I grant it indeed, but it is once for all, and the emolument which will result from one such *Labour*, will recompense the charge an hundred fold: since the *Trees* will be more beautiful, without *moss*, or *galls*, and without comparison produce their *Fruits* abundantly more faire than those which are planted in a ground which is not thus dressed.

Artichocks, Leeks, and other roots grow there to a monstrous bigness: briefly, you will find your self so extremely satisfied, perceiving the difference to what your *Garden* produced before it was thus loosened, that you will have no cause to regret your expences.

However if you would be yet more thrifty, I shall instruct you how by another expedient you may amend your *Garden* with lesse charge: But withal, as the expence will not be so great, so neither will the product be so fair: Of this I purpose to treat hereafter, in the planting of *Pole-hedges* and the *Kitchen-Garden*.

Many that are curious do extremely exceed all this: for they pass all their Earth through a *Hurdle* to cleer it from the stones, which is done by placing the *Hurdle* or *Skreen* upon the margent of the *Trench*; and so shoveling the mould to the top of the *Skreen*, the earth passes, and the

the stones rolle to the foot of the *Skreen*, which are afterwards carried forth of the *Garden*.

The forme of this *Skreene* is a frame joyned together, two Inches thick, six foot high, and five foot in breadth, which shall have two cross quarters within the height, of the same bigness of the *frame*, and all the four cross pieces shall be equally boarded about the big ends of those sticks which the *Chandlers* use to make their *Candles* on; these holes must be a fingers thicknesse distant one from another, and in them you shall fit sticks of *Dog-wood*, because it is tough and very hard when it is dry, and which will endure longer without breaking than any other. Note, that both the top, and the bottome of your *frame* must be pierced quite through, that when any of the *sticks* are broken, you may put new ones in their places, fastning them with small wedges at the extreames.

S E C T. II.

Of Espaliers, or Wall-fruit, and of single pole-hedges and shrubs.

Wall fruit
Hedges.

W*All-fruits* being the principal ornament of *Gardens*, it is most reasonable that we should assign them the most eminent place, and give a full description of them, as being indeed the subject upon which I determine chiefly to discourse in this first *Treatise*.

By *Espaliers*, we mean those *Trees* with which the *Walls* of *Gardens* be adorned and furnished: To bring this to perfection, you must make a *Large trench* as I have described it before. If the ground be of *Clay*, you are to husband it as hath bin spoken of *Clay*; and if of a *rockie* nature, as of *rockie*: But you shall leave one foot of *Earth* unbroken, next to the *wall*, for fear

fear least you indanger the foundation; and after having layed a bed of Dung, of halfe a foot thick at the bottome of your *trench*, you shall cast thereupon, of the very best mould which came forth of the *Trench* to the thicknesse of a foot; This done, you shall *marke* out the *places* where you design to plant your *Trees*, which shall be at a reasonable distance. That of twelve foot to me seems the most convenient; but in this use your own discretion, I shall oblige you to no law, every man hath his particular fancy; but my opinion is, that if they are planted neerer, they will much incommode one another in few years; if farther remote, and that a *tree* chance to die, or that you graft another, whose *fruit* may peradventure not please you, it will extremely vex you to see your *wall* so long disfurnished, and naked in that place.

Having thus marked the *place* for Distance.

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your *trees*, according to the proportion of 12 feet, you shall cause the pits where you plant them to be filled (at three foot distance from either side of your *marke*) with the best mould, which must be mingled with short dung of an old *Melon-bed*, or else with some other, which before had bin employed in your *Garden* for plants; and thus there will remain a place of six foot, in which interval you shall cast a second *Layer*, of *Cow*, *hogs*, or *sheeps dung*, very fat and well rotten, after this you shall fling there-upon the mould which you had out of the *trench*, and dressing your border, make it very even.

Planting.

You shall make the *holes* for your *trees*, at the place before marked out, and plant them handsomly, making a small *heap* in the center of the pit, to set your *tree* upon, whilst you extend the roots all about it, drawing them downward; and then the *hole* being filled, and the mould cast

cast in, you may tread it about the *Tree* the better to fix it, and fill up the hollow places.

You may if you please, before you *plant*, break away the ledge of earth to the very *Wall*, a foot on either side of the place where you intend to *plant* your *trees*, without the least prejudice to your *Wall*.

You shall set your *tree* a foot distant from the *Wall*, the branches somewhat inclining towards it, for the more ornament in their growth; this will also bring the roots better to the middle of your *Trench*, by which they will more easily find nourishment.

Have a special care that you put no other dung near the roots of your *Trees*, than that short stuffe of the *old bed* (which it will be good to mingle also with store of excellent mould) lest the *summer* burn it all; for as much as *new dung* keeps the Earth hollow and loose till it be totally

consumed ; but if otherwise you cast it into the *intervalls*, when your *Trees* are once *taken*, and that their *roots* within 2 or 3 years have found this excellent *dung* (which will by that time be quite rotten) they will shoot wonderfully, produce a clean bark, and most incomparable fruit.

* Pole
Lattices,
set up a-
gainst a
wall, much
used in
France.

Concerning *Ejphaliers* (which I will call *Palisades*) I will shew you several formes of accommodating them according to the age of your *trees*.

The first is, To fix small *Stakes* into the ground half a foot distant from your *Wall*, to begin to conduct the tender sprouts of your *trees*, and if need require, you may add some cross *poles* or *Lathes*, as many as are necessary, binding to them your tender *shoots* with the gentlest *Ofers*, or *Rushes*, without knitting them too fast, but onely to guide them for the present.

The second manner shall be to make an hedge of *Poles*, and *Lathes* equally

equally *cancelled* and well bound, which, being of greater strength than the former, will oblige the *trees* to what *flexure* and *forme* you please.

The third is a *Lattice* fastened to the *Wall*, and supported with the bones of *Horses* legs, or by iron hooks, fixed in the *Wall*, lest otherwise the *tree* rising, and forcing it, to come at the fresh *aire*, bend it forwards, and break, or overturn the *frame*, whose *Stakes* are onely fixed in the loose and newly broken up earth, and besides, with length of time they become rotten.

The fourth, which is the most substantial of all the rest, and more easily maintain'd, is to place in the wall the ends of wooden blocks, about the bignesse of a strong *rafter*, which are to be placed at eight equidistant squares, *projecting* onely six inches from the *wall*, in which you shall boar *holes* with an *Auger* an inch and

See the figure or first plate.

an

an half deep, and about two inches from the ends: be sure to place them at equal distance, for height, and breadth; and in the midst of every *square*, there shall be also one block, resembling the figure of a *quincunce*.

Then you shall provide *Lathes*, or *Poles*, which you shall cause to be made exactly of the length, that your blocks-ends are placed, which *Lathes* or *Poles* you shall shave and fit at both ends, to enter into the holes made in the extreame of the *blocks*; and to fix them well, you shall bend them a little like a bow, putting the two ends in the opposite *holes*, and letting the bow go, they will force in themselves so strongly as that they shall need no other fastning. The figure which is at the beginning of the *treatise*, will sufficiently inform you.

When your *Trees* are now a little strong, they will not need to be spread with so much *wood*, as when they

they are young; it shall suffice in these kinds of *Espaliers* to stop the strongest branches onely. And when any of these *poles* shall chance to be rotten, another may easily be supplied, reserving alwayes provision of them in your house.

The *fifth* is, to take *quarters* of wood, a little bigger then your *poles*, and to accommodate them to your Iron hooks, or *horses* bones (as we have said above) and bind them with copper or brasse wyre, which will continue a very long time.

The *sixth* or last fashion, to plie or *palisade* your *trees* (and which is the handsomest and most agreeable, but cannot easily be made, save where the *walls* are plastered over) is to take threads of *Leather* or *Lists* of *Cloath*, with which you shall stay the tender branches, fixing the *list* of the *Cloath* to the *wall* with a naile, and so the *boughs* will take their plie as they grow bigger, without either casting for-

As they are frequently in France, with a kind of roughcast if the wall be built of unheven Stone.

forwards, or loosning the nailes, which will rust within the *wall*.

These three last manners of *Espaliers* are greatly practised, to defend the *trees* from *snails*, *Earwigs*, *Stotes*, and other noxious insects which creep into the withy twigs, and betwixt the rinds of round poles, which are not quarter wood.

Be careful not to plant any *Tree* in the *coines* or *Angles* of your *Walls*; since they can there come but to half their nourishment; and besides in so doing, it will marr the *figure* of your *Garden*, the *Tree* shooting forth all his branches forward, to come at the *aire*.

Pole
Hedges.

The *Counter Espalier*, is a hedge which formes all the *Walkes* and *Al-lies* of the *Garden*, it is planted in the same manner as the former, excepting onely that the *trench* shall be at the least four foot broad, causing the *moulds* to be cast, the good upon one side, and the worse upon the other, that

that so you may fling the *best* into the bottome of your *trench*, and the rest upon it.

Then you shall plant your *trees* in *lines* very even, *perpendicular*, and not inclining as in *wall fruit*.

The *wood* which supports these *trees* must of necessity be fixed in the Earth, and bound athwart with *poles*: all the curiosity which can be expressed in this manner of *hedge*, is to make it with *quarter wood*, and bind them with *Iron* or *Brass wyre*.

There are some, to spare the charge of maintaining these *palisades*, satisfy themselves with binding and joyning the *trees* together when they are strong enough; but then they ought to be planted *nine* foot asunder; and the mischief is, that they are extreemly subject to be shaken by high winds.

Bushes, are such *trees* as are frequently planted in the borders of *knotts*, and at the ends of beds in the
Kitchen-

Kitchin-garden by the path sides; which one may cut in what figure he please, round, square, flat at top, or let grow in the shape of a *Cypresse*; in clipping whereof men are rather satisfied with their *forme*, than their *fruit*, which the *walls* and *Contr' Espaliers* abundantly afford.

You shall therefore plant them in the most commodious places of your borders, and at equal distances one from another, observing what I have already taught concerning Planting.

The description which I have given you of *planting* your *trees*, will exempt you from the expence of *trenching* your whole *Garden*; the *Allies* and *walks* not so much needing it, for before the *trees* shall come to shoot their roots as far as the *walks*, they will have sufficient strength to pierce them and search out the best ground. Howbeit, you shall not leave your *Allies* neglected, but shall cause them to be diligently *weeded*, & especially

be

es; be careful to cleanse them of *Couch*,
he or *dog-grasse* to the very least string,
or though you dig after it a *spade-bit*
in deep, continually shaking it from
fa. the earth; and if after all this you
ein perceive any of it remaining, be sure
pa. to *eradicate* it how deep soever it lie,
in that so you may utterly exterminate
our a *weed* so extreamly noxious to your
Garden.

SECTION. III.

*Of Trees, and of the choice which
ought to be made of them.*

IT is to no purpose to have well Trees,
their
choice.
prepared your ground, unlesse you
also plant it with the best and choy-
cest *fruit*, which you may find in the
Nurseries of such *Gardiners* as have
the reputation of *honest* and trusty
men; for the greater part of those
which sell, usually cheat those who
deal with them. Therefore of *such*,

I shall not advise you to *buy* any, unlessse you first see the *fruit* on them, and so you may retain them from that time, sealing them with little *Labels* or bonds of *Parchment*, with your own *seale*, that thereby, when you take them up, you may be sure of your purchase. With those whom you may confide in, for their faithful delivery, you may be lesse exact; however, it shall not be amisse to *seal* them, though it were onely to give other *customers* notice, that you have already bargain'd for them.

If you desire to mark the *species*, you may effect it two manner of ways; *One* by writing the *name* of the *tree* upon small pieces of *slate*; and the *other*, by binding to them *locks* of *wool* died with several *Colours*, whereof you shall make a *memorandum*; and this shall serve you to discern your *trees* in *planting* them, that so distinguishing your *summer* fruit from the *winter*, your *walls*, *Espaliers*,

Contr'

Contr' Espaliers and *Bushes* may afford an object more agreeable, since they will never be intirely naked, but will here and there be still furnished with *fruits*, & also that you may the better sever them, that two of the same sort be not contiguous to one another.

The *Fruits* which you shall make *Pears*. particular choice of, as for *Pears* (if you desire to make profit of them in the *Market*) shall be the *summer* and *winter Bon-Chrestien*, the *Muscat*, the *great*, and *lesser rath-ripe pear*, the *Portail*, the *summer* and *winter Bergamotte*, *St. Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the *great Russeting of Rbecims*, the *perfum'd pear*, and *Poire Beure* of both sorts, the *Messire John*, *Cire*, *Cadillac*, and whatever other you finde to sell dearest.

For *Apples* the *Renettings* of several sorts, *Cour-pendu*, *Red pipin*, *Chestnut*, *Apis-gros*, and *petit*, *Pigeonnet* the *Judea*, and others.

As for *Peaches* and *Abricots*, they *Abricotes*.
C always *Peaches*.

always sell well; but these two sorts of *fruits*, are not so proper in *Espaliers*, because their boughs frequently *dye*, sometimes upon one branch, sometimes on the other, and very often quite perish, which is very ill-favored to behold, by reason of the breach which it causes in your *Espaliers*. Those which are chiefly in reputation, are the *Rath peaches* or *Peaches of Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Brignons*, and others.

Cherries.

For *Cherries* and *Bigarreaux*, for as much as there are particular *Orchards* of them, I will discourse no further of them, than only to tell you that those which have the *shortest stalke*, and *least stone*, resembling those of the valley of *Montmorency*, are the most excellent.

There are likewise *Precoce*, and rath-ripe *Cherries*, which are to be planted where they may stand warme, and exposed to the southern aspect,

aspect, or else set in *Cases*, to be removed into the *stove* during the winter, together with the *Orange-tree*: but these serve rather for Curiosity than for profit.

Return we therefore to the election of our *Trees*, and let us not suffer this *digression* to hinder us from saying all that can be spoken upon this *Argument*, and in particular, concerning *Peare-trees* which are the bearers of the most delicious, and best fruit of your *Garden*.

That *tree* which is *Grafted* upon a *Quince* is to be preferred before all other, because 'tis not only an *early* bearer, but produces large and lovely fruit, ruddy, and blushing where it regards the *Sun*, and yellow on the other part, which is more shaded by its thicknesse.

Those which are on the *free-stock* are esteemed to bear better-relished fruit, but they are nothing so large, nor so rarely coloured, as are those

which be grafted upon the *Quince*, and that's it we principally look after for sale, other *Pears* being alwaies of a green, and lesse tempting Colour: and besides, they are long in bearing, and frequently fail of blossoming, spending much in superfluous wood; if plyed in form of wall-fruit, you prune them till they are shot up very tall, and past their utmost effort.

Age.

Concerning the *Age*, you shall best choose your *trees* when they are about *four* years growth, or thereabout, as being *then* of a very fair size; for if they be *younger*, it will be a long while ere they will have garnished your walls; and if they be *elder*, they will have shot their great roots, which one shall endanger the breaking or splitting in transplanting them, to the exceeding prejudice of the *Tree*, which are wounds that are a long time recovering, and it must have shot a good quan-

quantity of new strings, before it will any thing prosper.

It is the opinion of very many, that one should plant a great, and full grown *tree* once for all, forasmuch as they are so long arriving to their perfection: but I am quite of another *sentiment*; for I conceive, that a well chosen *tree*, and that is of a thriving kind, of the age I have spoken, shall make a fairer *shoot* than one that is elder, and which can send out but very small twigs, though in greater quantity.

As to the *shape* and forme of the *trees*, be careful that they be clean from mosse, not stubbed, slightly, and thriving; the *body* clean and large, that the *F'cuckion*, or cleft be well recovered at the *stocke*, and that the *tree* be plentifully furnished beneath, handsomely spread, and agreeable at the wall.

I would have you present your *selfe* at the taking up of your *trees*,

that they break off as few of the string *roots* as is possible, nor *split* or cut any of the greater *roots*.

Transporting and transplanting.

Choose a faire day, about *St Martines*, (for as soon as ever you shall perceive the *leafe* to fall, you may securely take up your *trees*) and then transport them as gently as may be either on the backs of *men* or *beasts*, and plant them again with all expedition, lest otherwise, they languish, and the *hairy-roots* grow drie: but as you *plant*, remember to cut off the small *points* of the *roots*, to quicken them, and take away that which may be withered.

But you must not prune them till the season, for the reasons which I shall hereafter prescribe.

From *Peare-trees* grafted upon the free-stock, you should cut off the *down-right root*, that so the other *roots* may fortifie, and extend themselves all about to seek the best mould.

All

All sorts of other *trees* may be drawn, transplanted, and *cultivated* in the same manner, without any difference or distinction.

Touching the *pruning* of *Trees*, Pruning.
the just *season* for those which are old planted, is in the *decrease* of the *Moon* in *January*, at which time *Grafts* for the *cleft*, and *crowne*, are to be gathered and provided: and for such as are newly planted, they must not be disbranched till the *sap* begins to rise, that the wound may the sooner be cured; for if you cut them in *Winter*, the wood will be dried by the frost in place of the scar, and make a stub of dead wood to the very bud, which should else shoot neer to the cut.

I could scarcely resolve with myself how to teach this art of *pruning*: since it would merit an expresse Discourse to instruct you perfectly: but having in my *Preface* resolv'd to conceal nothing from you as a *Secret*,

I had rather hazard the censure of captious persons, than hide the art from you, how you may attain the most excellent and fairest *Fruit*: in description whereof I shall neverthelesse be as succinct and brief as I can; teaching in a very few lines (by way of *Maximes*) what would employ more than two sheets, if I should give a contexture to my *Periods*. Therefore

You shall begin to prune, by cutting off all the shoot of *August* where ever you encounter it, unlesse the place be *naked*, and that you suspect the next old branch will not suffice to cover it, without cutting it off, which would exceedingly spoil and deform your tree.

Those *young* branches which proceed from the *old*, and shoot lustily, must be *stopped* at the second or third *knot*; for they would attract all the *Sap*, which ought to nourish the branch: and in case the *Tree* be plenti-

plentifully garnished, you may cut them off at their first peeping; and such as you would spare, are to be conducted where you would have them continue.

Every *Branch* which sprouts as well before, as behinde the Tree, must be cut off, because they deforme it.

All *Buds* that will be *Fruit* shall be spared; yet if there be any at the top of a branch which you desire should fortifie and spread, cut off that branch near a *Sprig-bud*, rubbing off the *Fruit-buds*, which are on the new shoot.

Every branch which is to spread and fortifie, must be *prun'd*, be it never so little: but on the stronger you may leave more buds, than on the weak and feeble.

What ever branch is forceably plyed to garnish any void place, doth never bear the fruit fair: but in case it be guided thither from its primary shoot-

shooting, it will do well enough.

Every *Bud* which hath but a *single* leaf produces onely *wood*: that of fruit hath many, and the more, the sooner it will bear, and the greater its fruit.

The *Fruit-bud* which grows on the body of the Tree produces fairest fruit, than such as break out of the *collateral* twigges, and tops of branches.

You shall rub off all *twig-buds*, which sprout before or behinde your trees.

If you desire to have your tree soon furnished on both sides, hinder it from shooting in the middle.

The more you prune a Tree, the more it will shoot.

You should prune but little wood from trees that are grafted on the *free-stock*, and which do not yet produce *fruit-buds*: but afterward having passed their effort, they will bear but too plentifully.

Make

Make as few *wounds* in a tree as possibly you can, and rather exterminate a deformed branch, than haggle it in several places.

Cut your branches always *slanting*, behind a *Leaf-bud*, to the end they may the sooner heal their wounds without leaving any *stubs*, which you shall afterward cut off to the very quick, to avoid a second scar, and a great eye-sore.

When your Trees form into crowns or bunches on the tops of your branches that have been too much pruned, or that have cast their fruit, leaving the knots of the stalks, they are to be discharged of it, to beautifie the Tree.

You shall also disburthen your trees that are too *fertil*, commencing with the *smaller*, by cutting the *stalks* in the middle without *unknotting* them: the *fewer* the tree doth nourish, the *fairer* will be your fruit.

The

The best season to *binde, plash, nail* and *dress* your *trees* is in the month *February*, for the greatest frosts being then past, one may cut off what is superfluous without difficulty, and besides, the *sap* not as yet risen, there will be no danger of breaking off the buds, knotted into fruit.

But the greatest difficulty in this work, is to spread the *trees* handsomely like a *Fan* when it is displayed, that is, that as the sticks or ribs of a *fan*, never *thwart* one another, so nor should the branches of your *trees*.

And this is a *vulgar error* amongst the greatest part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *science*, not to be attained amongst the *Cabbage-planters*.

They do extreemly ill, when they fagot, and bundle together a great many small twigs, in one *tack*, which is a fault altogether unsufferable; for

in-

indeed one should never leave above the breadth of a single branch, about all the *tree*; In fine, they are so stupid, that they pass, and repass the *branches*, and wind them about the *poles*, which (in *Palissade hedges*) are erected for their support; or else they thrust, and draw the *tree behind*, and the *poles before*, which are so grosse *mistakes*, that they may not be past over without due reproach. I shall counsel these men in charity, to put themselves into the *service* of some skilful *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his instructions.

And yet notwithstanding all this, if Seminary. you spy a place about your *tree* which is very *naked* and unfurnished, you may in such a case, thwart some small branch to cover that *eye-sore* and void, but let this be rarely, and so disposed, as not easily to be discovered.

It is requisite that you give four diggings

Dressing. diggings or *dressings* to your *trees* every year, and you may employ that ground by *sowing* it with the seeds of such *herbs*, as will be in season, and ready to be spent at the renewing of every dressing, such as are *Lettuce*, *Purslaine*, *Chervile*, *Cichorie*, nay even young *Cabbages* to transplant; in fine, whatever is not to abide long in a place; and there you may also replant *Lettuce* to *pome* and head, *Cichory* to *blanch* it, *Purslain* to pickle and for seed, and thus your labour will redouble the profit; for by this means your *Trees* will (besides the dressing, stirring, and opening of the mould) be often watered by the *Gardiner*, whose care must be continual about these young herbs and plants.

The *season* for the first, is before *Winter*, when you should well dung such as have need, and the digging ought to be very deep: at expiration of *Winter* give it a *second* labour, mingling it with the soyl which you
first

first bestowed upon it; the *other* which follow, need only suffice to preserve it from weeds; but never dig it in rainy, or scorching weather; for the *one* will make *morter* of the ground, the *other* will chap and parch it: If you give it a stirring when the *vine* begins to soften the *verjuice-grape*, and tinge the black clusters, you shall finde your *Pears* in the space of a week to swell, and improve exceedingly.

But you shall by no means sow any seeds which produce any large *roots*, not so much for that they require a longer *sojourn* in the ground to arrive to their full growth, as because they will suck, emaciate, and dry much of the mould about them. For this reason likewise, let the greater *Cabbages*, and *leeks* of the second year, be sedulously banished.

It will be necessary at every three *Old trees*. or four years *period*, to cherish, and warme your aged *trees*, and such as

were

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The best season for this work is, at the commencement of *Winter*, that so the dung may be half consumed, before the heat and drought of *Summer* invade it.

SECTION IV.

Of the Seminary, and Nursery.

THe *Seminary* being the *mother* and the *nurse* for the elevation and raising of *Trees*, it will be highly requisite to give you perfect instructions, after what manner it is to be governed; and therefore begin we with *seeds*.

All sorts of *seeds* affect a fresh place cleansed from bushes, *trees*, and roots, and would be sheltered from the darts

darts of the *Meridian* Sun by some high wall or other fence: and this is a convenience which you may easily finde in some quarter of your *Garden*, where the wall is towards the south: One year will amply furnish you with all sorts of *Plants*, and indeed with more than you can tell how well to employ.

Having therefore provided store of kernells and stones the year before, and as you eat the fruits, and the winter well spent; you shall towards the end of *February*, sow your kernells, &c. in lines upon beds, sow every species apart, and in like manner set the stones in even files about 4 inches asunder. I presuppose, that the ground where you design them, hath been well dressed and prepared at the beginning of the *Winter*, and that it shall receive a second e're you begin to sow. Your kernells and stones will spring up the first year, some stronger, some more feeble

D than

Seed,
Kernells,
Stones.

than others, but that is nothing, they will all serve to transplant. Notwithstanding, if you did sow them in a bed or a quarter behind your *Pole-hedges*, at the same south-side, that they may be visited a little by the rising and declining of the *Sun*, they would be better to be planted forth at ~~two~~ years growth than at one; but with such as they are omit not to store your *Seminary*.

Set your *Peach* stones at such time as the fruit is in *maturity*, *interring* them with the *Peach* about them as they are gathered from the *tree*: but you must not forget to marke the place with a little stick, lest in dressing the seed-plot, you break off their sprouts.

Seed-plot.

To begin therefore your *seminary*, having made choyce of some fit place in your *Garden*, you shall dress, labour and dig it very well, and then tread it very even all over to settle the Earth; afterwards you shall cut
out

out small *trenches* about a spade-bit deep, and two foot distant each from other, casting the mould on one side upon the *margent* of your furrow: this done, set your *plants* (having first a little topped them) about halfe a foot distant, and supporting them with your hand, cover their *roots* with the mould which you cast out of the *trench*, and so tread them in to fix them, lest, being loose, they *vent* and spend themselves. You must observe to plant every *species* by themselves, *Pears* with *Pears*, *Apples* with *Apples*, &c. and be careful that the *weeds* do not suffocate the plants, and therefore they must be dressed and weeded upon all occasions.

But you shall not cut your *plants* Cutting. till the *sap* begins to rise, and then you may nip them within half a foot of the ground: and where they *shoot* leave only *one*, cutting the remainder off the following winter,

still rubbing the foremost *Buds* for a foot space, to secure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Grafting.

If in the same year that you planted you find any of them strong enough to *Inoculate*, & that they have plenty of *sap*, graft on them without farther difficulty. My opinion is that a man cannot *Inoculate* either on *wild* or *free-stock* too young; provided they be large enough to receive the *Scutcheon*; and my reason is, that the *stock*, and the *Scutcheon*, taking their growth proportionably, the incision of the *stock* will the sooner be healed, and they will shoot with a great deal more vigour, than those which you shall *bud* upon stronger *sets*, which are 2 or 3 years recovering the place from whence you took the dead part, and of which at the other side of the *Scutcheon*, the bark of the *wild stock* does frequently dy three
or

or four inches below the *Scutcheon*, so that it will require three or four years, to heal the defect: Adde to this, that the *Bark* of an old *stock*, will not unite so well with that of the *Scutcheon*; but is apt to make a great wreath, subject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some observe yet, that *tall Stocks* are to be grafted together, affirming that they grow *equally*: but choosing my Plant at half a foot, it were impossible that all should prosper, and be taken up together separated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtless to graft *young*, for the causes already specified, since the stronger must needs master the weaker: and those likewise which are most *vigorous* will surmount the other; and a small compasse will furnish you with a sufficient quantity of

good trees, provided you suffer them not to grow there too long.

Quince-
stocks.

You shall likewise provide you a *Seminary of Quince-stocks* like to the other, & order them in the same manner.

There are three sorts of *Quinces*: That which is *pointed* before; The Pear or Female Quince, which hath the fruit like a *Callebasse*; The great *Portugal Quince*, pointed at both extrems. The first is the least, the *ordinary* is next, that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wilde-stock) are such as have their fruit resembling a *Gourd* or *Callebasse*, and not such as be great behind and pointed before.

Peaches.

For the *Peaches* which proceed from the *stones* that you set, I advise you to prepare a quarter in your garden apart, for the reasons already alledged: because that if you range them

them in *hedges* or *walls*, some of the branches perishing every year, will prove a very great eye-sore: And therefore my counsel is, that in one of the *quarters* most distant from your house (toward the north, where they will not impeach the *prospect* of your garden) you Plant the *Peach-trees* which you shall take out of your *Seminary*; placing them six foot from one another *equidistant* on every side, in the *quincunx*, and thus they will produce you a world of fruit, by reason of their multitude.

You must be careful to give them *Dr. King's* four dressings or *diggings*, *prune* off the dead wood, and to *cut* off at the second or third *joynt* the young shoots, which growing too *exuberant* will draw all the *sap* of the *tree* to themselves, and *starve* the old branches, which in defect of nourishment will shortly perish; for observe this as a *Maxime*, that the *sap* does alwayes ascend to the most tender shoots.

You must also intermix some *Abri-cots* in the same place, which are to be governed after the same manner of the *Peaches*.

Nursery.

You shall Plant your *Nursery* in some large *bed* or *quarter* of your garden, which lyes most remote from your *dwelling*, lest when it shall appear like a *grove* or *Copse-wood*, it hinders your prospect.

Plot.

The Plots designed, and the ground exquisitely picked and voyded of all manner of weeds and roots, you shall marke out with a line, and make *holes* every way, 2 foot large and 2 *deep*, distant 4 foot asunder, and the *ranges* also as wide from each other. Then taking your *grafted trees* out of the *Seminary*, you shall *transplant* them into this *Nursery*. Nor is it material though the shoot be but of the *first* year, they will serve well enough to *replant*; and in that you shall punctually observe the rules which I have prescribed

bed in planting of *Esphaliers* and *hedges*, which is, to mingle some fine *dung* of the *old bed* with good mould, and making a little marke at the *center* of the holes, there you shall place your *trees*, extending the roots on every side, and alwayes drawing them downwards; then fill the hole up to the very *Graft*, and tread the mould about it to establish the *tree*.

Note, that the *graft* be almost level with the ground for the greater ornament of the *Tree*, since it would be a very great eye-sore, to see the knot or swelling where it was *grafted*, and especially, in some whose *graft* is bigger than the stock which beares it, and so it makes an ill-favoured *wreak* at the closing, which is very ugly and disagreeable. Planting.

However you shall remember to plant somewhat *higher* when it has not bin long since the ground was *trenched*, for as much as the *dung* under-

derneath, when it begins to consume, will make the *tree* to sink.

Trees.

As for *trees* in *Hedges*, and *counter-hedges* exposed to the *South*, one may set them four fingers lower than the Soile, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth; yet in case there should sprout any, the *Gardiner* searching with his Spade, may cut them away, and give the knot a little air, to stop the growth for the future.

You shall likewise remember, that (if during the extream *Heats* you will benefit your *Trees*) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the Stem: and thus you may spread it for a yard compass, and about four fingers thick; This will both shade the Roots, and exceedingly refresh the *Mould* about them, preserving the Earth from gaping in extremity of Weather,

Weather, by which oftentimes the Tree languishes, and the small roots become dry: but if you a little stir the ground before you apply this dung, you will render a double advantage to your *trees*; for the earth will by this means maintain it self supple, and put forth no weeds through the dung.

It will be requisite to have a *Nursery* for three main considerations. The *first* is, that you may always have provision of *trees*, fit to supply the places of such as accidentally dye, or languishing do not thrive. The *second* is, to dis-incumber your *Seminary* which will otherwise be too full & thick of young *trees*. And *thirdly*, that you may spare some for the *Market*, to recompence the expence of your first Plantation; and besides, they may yield you some fruit where they stand, which will extreamly please you; adde to this, that a *tree* which has been frequently *transplanted*, becomes

comes a great deal more *generous* and kind, than if it had bin immediately drawn from the *seminary* only, and planted in his station to continue.

Such as
are pro-
duced of
Kernels.

Disbran-
ching.

It is also convenient to have a *Nursery* for those *trees* which are grafted upon the * *free-stock* (as *Pears*, *Apples*, and others) which you designe for *trees* of six foot stem; they are to be govern'd as the former, only, before you plant them, you are to cut off the top, or master root, and as the *tree* grows, to *prune* those branches near the *trunk*, which suck too much of the moysture, or fork, and deforms the *tree*; but spare the smaller ones, that the stem may fortifie, by stopping the sap in its course. There are very many who extreamly mistake themselves in this particular, taking off all the branches upon the body of the *tree* to the place where they would have it head, and so are constrained to set a prop or a stake to redress and secure

secure it from the violence of impetuous winds, which bends and wrests the *trunk*, by reason of its weighty head which renders its top heavy, and hinders the body of the *tree* of its growth, because the *sap* speedily passing upwards to the new shoots makes no halt by the way, as it would do if some of the young branches were left.

There is a season when to *nip* the bud and *stop* the *tree* whilst the *sap* is up: and the buds which may in this case be taken away, are such as most deform the *tree*; but you must ever spare those which will be fruit. Nipping.

And to distinguish them one from the other, such as have but *one* leaf *appendant* produce wood only, whereas those which are fruitfull, are plentifully furnished with leaves.

You may also *prune* off those young shoots which are too exuberant, and that may draw too much *sap* from the *trees*, to the prejudice of the rest Pruning.

rest of the branches: where therefore you observe *this*, you shall stop them at the *third* or *fourth* knot, and after it hath put forth its *Sap*.

They use also to *Prune* in *August* *spring*, as well to impeach its unhandsome spreading, as that it may ripen before *Winter*, and not starve the branches below, which must of necessity be cut off in *February*.

If you desire to make a *plantation* of great *trees* in an *Orchard* by themselves, you must of necessity *Graft* them upon *Free-stocks*, and not upon the *Quince*, that is to say, *Pears*, and the *Apples* upon the *Apples* of *Paradise*; for otherwise they will never become of any stature, but will be low and shrubbie.

A wilde
apple pro-
duced of
kernels,
on which
they graft
the Dwarf.

Distance,
forme.

You may Plant your *Apple-trees* 30 foot distant, and your *Pears*, *Plum-trees*, and other fruits 24: and be careful that you plant them in the *quincunx*, that is, in lines which mutually cut at right angles.

In

In such a plot of ground you may safely sow some seeds, and *pulse*, which will occasion you to open and stir the ground; for I advise you above all things, not to permit any wild herbs or *weeds* in your *Orchard*; rather restrain your self to a smaller *circuit* of ground, which you may manage well, than to undertake a larger, and neglect it for want of dressing. Great *Orchards* are admired, but the smaller better cultivated; and you shall receive more profit from a small *spot* well husbanded, than from a large *plantation* which is neglected.

SECT.

SECTION V.

Concerning grafts, and the best directions how to chuse them.

Grafting.

There is a great deale of difficulty in the well choosing of *Grafts*; for upon that does depend their early bearing, there being some which produce no fruit in ten or twelve years.

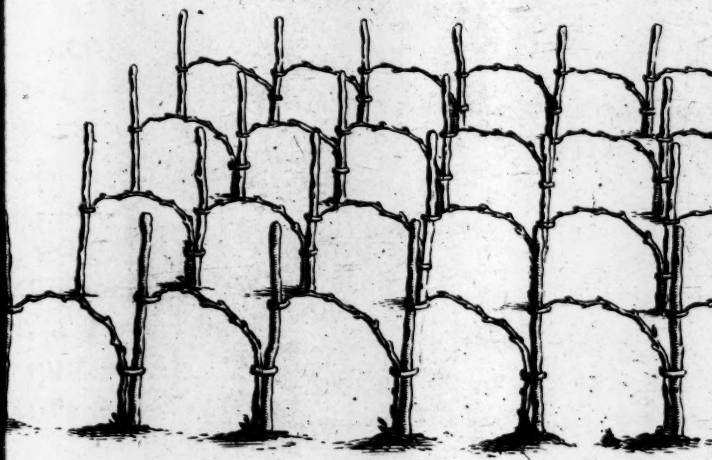
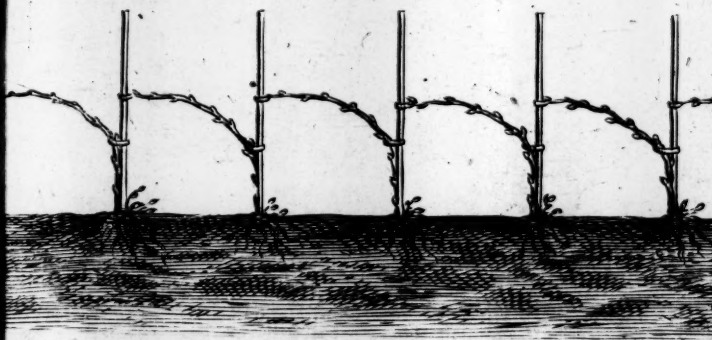
The best *Grafts* are those which grow upon the strongest and master branch of a *tree*, which is wont to be a good bearer, and such a one as does promise a plentiful burden that year, and is thick of buds; for hence it is that your young *grafted trees* have fruit from the *second* or *third* year, and sometimes from the very first.

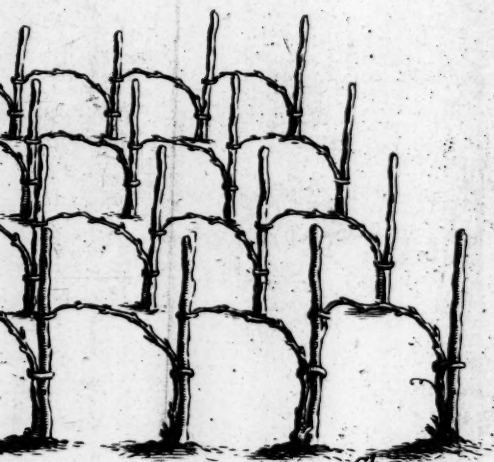
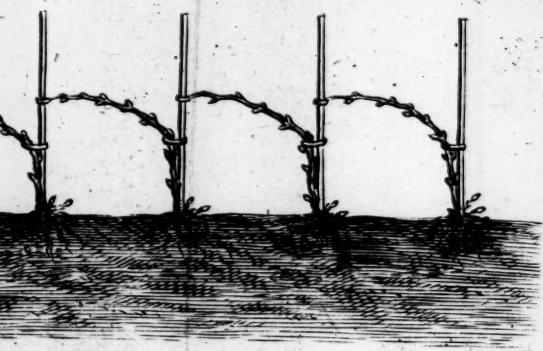
Whereas on the contrary, if you take a *graft* from a *young tree* which has not as yet borne *fruit*, that which you shall propagate from such a *tree* will

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will not bear along time after.

The *graffe* or bud for the Scutcheon. Inoculation, ought to be gathered in the month of *August*, at the decrease, and immediately grafted: or for a more certain rule, without such notice of the *Moon*, observe when your *wild-stock*, and *Free* are in the Prime of their *sap*: for the Escutcheon is allwaies fit enough, but the *wild-stock* does frequently fail of being disposed to receive it, for want of *sap*: as it commonly happens in an extreame drie *Summer*, where they shoot not at all, or very little in the *August Spring*: And therefore if you have many *trees* to graft, lose no time, and be sure to begin early.

You shall know whether your *wild-stock* be in the vigour of his *sap* by two indications. The one is, by making *incision*, and *lancing* the bark with a *Pen-knife*, and lifting it up; if it quit the wood, there is *Sap* sufficient; but if it will not move readily

dily, you must attend, till it ascend; for it will else be but labour in vain and prejudice your Tree. The *other* is, when at the *extremities* of the branches of the *wild stock*, you see the leaves of the *new Sap* appear white and pallid, it is a *Symptom* that the tree is in case, and fit to graft.

Choyce.

A *Graft* for the *Scutcheon* shall be chosen from a *Shoot* or *Syen* of that year, mature, and very fair; for there are many which are thin and meagre at the points, and upon such you shall hardly finde one or two buds that are good: gather it neer to the Shoot of the precedent year, cutting the upmost point, in case you may not take off the *Scutcheons*, and cut away also all the leaves to a *Mojety* of the *stalk*.

And the reason why I oblige you to cut off the *top* of the *Graft*, and its leaves so far, is, because if you *spare* them, they will wither, and so drie all the graft, that it will not

be

be possible to separate the *Escutcheon* from the wood, and besides all the leaves are worth nothing.

If you defer your *grafting* till the morrow, or some dayes after they are gathered, you shall dip their ends in some vessel, the water not above two inches deep, till such time as you intend to *graft* them; but if you will *graft* them on the same day, you need onely keep them fresh in some *Cabbage* leaves, or moyst linnen clout.

Grafts for the *Cleft* are to be gathered in the *wane* of the *Moon* in *January*, to the *increase* of it in *February*, and so continuing from *Moon* to *Moon*, till you perceive that the *sap* being too strong in the *stock*, separates the *Rinde* from the wood.

To chuse a *Graft* well for the *Cleft*, my opinion is, that it should have of the wood of the * *two saps* of the preceding year, whereof the *oldest* will best accommodate with the *Cleft*, and

Time.

Cleft.

Choyce.
* viz. that
which rises in
Spring &
August.

the *other* will shoot and but best ; though I do not utterly reprove the *graffing* of the *wood*, though but of one year ; but the tree will not bear fruit so soon.

You shall gather your *Graffs* at the *top* of the fairest branches , as I have formerly said , and you shall leave three fingers length of the *first Sap*, or old wood, that you may cut your *graffe* with the greater ease.

To *conserve* them till you *graffe*, it is sufficient to cover them by bundles half wayes in the earth , their *kinds* distinguished, least if you should mingle them, and should *graffe* of two sorts upon the same tree, you be constrained to cut one of them off ; since two several *kinds* of fruit do never agree well upon the same *Stem*, the one hindring the other from arriving to its perfection, by robbing it of the *Sap*.

S E C T. VI.

The manner how to graft.

I Have never observed above *four* several necessary manners of *graffing*, and from which you may hope for an assured *success*, the rest being more *curious* than *profitable*, seeing that by these *four* a man may *graffe* all sorts of Trees and Shrubs whatsoever. Of these

The *Escutcheon* holds the preheminency; for as much as it is applicable upon all sorts of trees, the most easie to do, and the soonest that bears fruit.

The *Cleft* or *Stock* followes, and that as practicable upon the greater trees, and also upon the *smaller*, even to those of one inch *diameter*.

The *Crown* is not much in use, save upon trees of the largest size.

The *Approach* is not ordinarily

practised, except it be upon *Orange*, *Limmon* trees, and other rare *Plants*, such as we conserve in *Cases*, and are therefore joyned with the more facility.

Inocul-
ting.

To begin therefore with the *Escutcheon*. Your *Stock* being stripped of all its small twigs the height of halfe a foot, or a little more, from the season that they use to cut trees, or else deferred till *Grafting* time, you shall choose out the fairest part of the *Bark* of your *Stock*, and if it be possible upon the quarter which is exposed to the most impetuous *windes*; because they come sometimes so furiously, that they loosen the *Shield*, being yet tender, and charged with branches and leaves; which *accident* does not happen so frequently, when they are thus placed, as when they are grafted on the other side, though you should set supporters to uphold them.

Cut your *Escutcheon* long enough,
an

an inch or thereabout, and reasonably large, that it may derive sufficient nourishment; be sure to take it off *dextrously*, and look within it, whether the *sprout* of the *Bud* hold to it; for if that stay behinde with the wood from whence you took it, it is worth nothing: You shall hold this in your Mouth by the end of the *stalk* of the leaf, which I ordered you to reserve expressly when you gather your grafts; then make incision upon your stock, and gently loosen the bark with the pointed handle of your *Knife*, without rubbing it against the wood, for fear of scraping the Sap which is underneath; this done, place your *Scutcheon* between the wood and the bark, thrusting it down till the head of the *Shield* joyn with the incision at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you shall binde it about with *Hemp*, beginning to tie it

very close above, neer the *Bud*, then turning it below, leave the *Eye* but a very small compass, and thus you shall finish your binding with a knot.

Season.

Be careful when you *graft*, that it be neither during the excessive heat of the Sun, nor in a rainy season, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the first four or five dayes immediately after your *inoculating*.

There are some who take off part of the wood with the Shield, which they do with one cut of the *knife*, which manner of *inoculating* I do not disapprove: I have succeeded well in it my self, and besides in so doing, there is no danger of impeaching the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behind you. Those which have many trees to inoculate, use this way, because it is more *prompt* & *expediate*.

Three

Three weeks after you have *insc*
culated (or thereabout) you may cut
the knot of the *Ligature*, that the
sap may enjoy the freer *intercourse*.
Winter past, and the *Bud* beginning
to open, cut your *Stock* three or four
fingers above the *Scutcheon*, and cut
likewise the *binding* behind it, and
the *Rinde* it self to the very *wood*;
this must be done at one gash of the
knife, from the bottom to the top.

Howbeit, you shall not take off
the *Tom* from about the *Scutcheon*,
but let it fall of it self; for there is
danger in quitting it, lest you press
the *Bud*, which is then extreamly
tender: You shall not cut off the
Stub which remains beneath the
Scutcheon, till you prune the *Tree*,
which must be in *February* the year
following.

After your *Scutcheon* has put forth
its first *Sap*, you may prune it at top,
that it may shoot out branches about
the *Eyes* below, otherwise, it will
mount

mount without forking, and so your Dwarf will have no grace or beauty.

The just season to stop them is in the decrease of the Moon, when the Sap of August shoots out; you may then also, if you please, cut the wood of your Stock which you left above the Scutcheon, and cover the wound with good earth thinly mixed with Hay, and making it a little hood, or more curiously, with a plaister of wax, mixed with a composition which I shall describe hereafter.

If you will attend the issue of the Winter following to cut the heel of your tree, you need not be obliged to wrap it up, and secure it thus, because the ascending sap will immediately cure it.

I have observed, that a Scutcheon set on a wild or free-stock of about an inch Diameter, or more, does not prosper and shoot so well, as upon one that is younger; and besides, it

is

is more subject to unglue. Some there be that *inoculate* from the very first rise of the *Sap*, but they do not much advance; for the *Scutcheon* not shooting till *August*, the *sprout* is nothing so fair as that of the close *Eye* or shut *Bud*, since it is frequently found that the wood of the new shoot, never ripens, and the *Winter* approaching kills it; and therefore I counsell you not to *inoculate* so early, unless the necessitie be very urgent.

In the *Cleft* or *Stock*, all sorts of trees from one inch bigness to the greatest that are, may be grafted: The most proper *Season* for it, is from the beginning of the new *Moon* in *February*, till the *Sap* (becoming too lusty in the tree) separates the wood from the *bark*; for then you shall leave off grafting.

When you graft in the *Cleft*, if it be to make *Dwarfs*, you must first saw your *Sock* four inches, or thereabouts,

about, above ground, and then with your *Pruning-knife* pare off the surface of the wood, where the saw has passed, about the thickness of a *Six-pence*, because the *Track* of the *saw* leaving it rugged, will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk, unless the *rind* be refreshed and cut to the *quick* with the knife. When this is done, you shall cleave the *Stock* where the *Bark* appears most even, and least knotty; and observe, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the side. Then cut and fit your *Graffe*, sharpening all the old wood, as far as the new in fashion of a *wedg*, equal on both sides, yet leaving the two *rindes* fast to the wood, in the narrowest parts; for if once they be separated, your *Graffe* is good for nothing: Then top your *Graffe* three

or four inches, more, or less, according as it will bear it ; for as much as upon a small stock, one would not leave them so long as upon a great tree. Thus prepared, you shall open the *Stock* with a small *wedge* made of some tough wood, such as *Box*, *Ebony*, or the like, striking it gently, and then lodge your *graffe* at the edge of your *Stock*, sinking it down as far as the new wood, and place it so, that the parts through which the *Sap* has intercourse (which is mutual 'twixt the wood and the bark) do exactly correspond.

Having thus lodged your *Graffe*, you may place a second on the other end of the *Cleft*, alway remembering to put two *Graffs* into every *Cleft*, provided that you can so place them that they be not *contiguous* ; for by this means they will sooner recover their *stock*, than if there were but one, because the *Sap* ascends equally on both sides, and preserves the back
side

side of the *rinde* from withering, as we have already said: After this you shall cover what remains of the *Cleft*, 'twixt the two *Grafts*, with a little of the thinnest and most tender *Bark*, joyning it *accurately* to keep the water from entering in: then you shall make the *Hood* with fine earth and Hay; some cover the *hood* with *mosses*, and with two short *Willow rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more fresh, and preserve them from the water.

When you *graft* upon great Trees, you shall choose the smoothest, and most even branches to place your *Grafts* upon; if they be very big you may lodge *four* upon it, making the *Cleft* in forme of a *Cross*, yet without touching the *Pith* of the tree, the remanent branches which you do not *graft*, must be sawed off within halfe an inch of the *stem*, and then

then paring away the wood which the saw may have grated, you shall *swathe* it about with Loam, till the Bark have healed the wound, to guard it from the scorching of the *Summer*, and the frost of the *Winter*, which would exceedingly prejudice it, by penetrating to the very heart of the tree. It will be good to apply some *staves* to the branches which are grafted, to strengthen the young shoots, and secure them from the winds, till the second year be past, and that they are well established; and if you finde any that growes disorderly, you shall cut it off, as also if they come too thick, and choke one another, by this means giving free Air to the tree.

Upon your small *wilde stocks* which will support but a *single graft*, you shall cut the *hinder* part where you might place a *second*, to the very heart of the stock, *slanting* it in, like that part of a *Pipe* which is applied

plied to the nether Lip, this will greatly contribute to its recovery. And

When you *graffe* small *stocks*, which have not strength enough to fasten their *graffs*, you shall assist them, by binding them about with some tender twig of an *Ozier*.

Now, albeit I did oblige you to choose a *graffe* with the *old wood*, yet I would not have you to cast away that which is but of *one Sap*, nor the *cuttings* of those, where you took the *graffs* of the *two Saps*, because they are *excellent*, however they produce their fruit something *later* then the other, nor do they bear so great a burthen; and therefore, unless it be in case of necessity, I would only use those which are of *two saps*.

Crown.

Grafting in the *Crown* or 'twixt the *wood* and the *bark*, is never practised, save upon *old trees*, whose rind being very tough, can indure the wedg
with.

without splitting, and which will not suffer the cleaving (by reason of the thicknesse of the *bark*) but with much difficultie, and besides, it is a great hazard if it takes.

To *grasse* in the *Crown*, having sawed your tree at the place where you would *grasse* it, and pared away the raggednesse which the saw hath left to the *quick*, especially about the *Bark*, you shall cut, and sharpen your *grasse* but on *one* side, then strike in a small *Iron wedge* 'twixt the *wood* and the *rinde*, and so taking out the *wedge*, set in your *grasse*, *rinde* to *rinde*, and *wood* to *wood*, to the full depth that it is sharpned.

Thus you may place as many as you please about the *Trunk*, provided that their number do not split off, and cleave the *Bark*.

To *grasse* by *Approch* it is very easy; For you have only to take *two* young branches, one of the free, and *graffed*, and the other of the *wilde*
F
stock,

Approch.

stock, without separating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood, till you *approach* neer to the *pith*, and so *marry* them together as dextrously as 'tis possible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and so let them remain for *two Saps*: then after a *moneth* or *six weeks* are expired, if you perceive the wood to swell, and that the *Ligature* incommode them, you shall cut it upon the wilde *stock*, with one gash of your *Knife*, as we taught you before on the *Scutcheon*.

At the beginning of *Winter*, you may cut, and sever the *natural tree* from its *stock*, and cut away the *head* of the *stock* within two inches of its *grasse*, and thus these two twigs *concorporating*, it will receive the nourishment of the *wilde stock*. Remember to cover the *wounds* of them both, with the *Wax*, which I shall here-

hereafter instruct you how to make.

You shall not cast those twigs into the fire which you cut off from the *Quince*, which you grafted in the Cleft; for you may reserve the *cuttings*, which will strike root the first year, and must be set in your *Nursery* to be grafted when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpose.

The *Prunings* of the *Pomme de Paradis*, which they call the *Scion*, will also take in *Layers*.

All sorts of *Cuttings* are to be planted in a small *Trench*, such as we described in the *Nursery*, which may be about the breadth and depth of a *spade-bit*: but first strip off the leaves, and cut them *slanting* at the great ends, in form of a *Does foot*, and so you shall lay them at the bottom of your *Trench* very thick, one by another, because there will many of them die; and let their small ends

Cuttings.
Layers.

appear above ground, and so cover them, and fill the *Trench*, pressing it well down upon the *Cutting*, that the Air do not enter; and when you dresse them, cleanse them only with a haw, that the *weeds* do not choke them, and it will suffice.

Then cut off the tops of your *Layers* all of an evennesse, within three fingers of the ground, and that especially when you perceive the *Sap* to be rising, which you shall finde by the *verdure* of their *Buds*, which never shoot when the *Scion* begins to take root.

You may not cut, or stop the first years *Shoots*, fearing least they put forth their *Buds* beneath at *August*, which will hardly come to *maturity*, it were better stay till *February*, and then leave them as the *tree* will best support it, and in such places as you desire they should shoot, rubbing off such as peep before, behinde, and in other unprofitable places.

This

This opposes the *opinion* of many, but *experience* makes me persist in my own.

SECTION VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requisite to make a *Trees.* Chapter apart, to comprehend in particular, all that we have spoken in general, in the several precedent Sections, and that for the avoyding of *confusion*, and to the end, that in case there were any thing which might seem difficult to you (though I have much endeavoured to render my self *intelligible* in the simplest terms, and the most *vulgar*, that our *Language* will bear, that I might be understood of all, and profit them by it) I might more

perspicuously explain it, in particularizing all sorts of fruits, which we in *France* do usually furnish our Gardens withall.

Pears.

I will therefore set *Pears* in the first place, as those which of all others bear the most variety of fruit, and are the principal ornament of the walls, *Contr' Espaliers* and *Bushes* of a *Garden*, from whence we may gather fruit in their perfection during *six* moneths of the year at least, and for that it is a fruit which one may in great part keep till the new ones supply us again, and that without shriveling, or any impeachment of their taste, a thing which we find not in any other fruit besides.

Grafting.

All sorts of *Pear-trees* may be grafted after any of the four precedent manners, but they succeed incomparably upon the *Quince*, and in the *Scutcheon* produce their fruit much earlier, and that fairer, ruddy, and of greater size, than when they
are

are *graffed* upon the *Free-stock*, excepting only the *Portail*, which often misses taking upon the *Quince*, and will therefore hit better upon the *Free-stock*: The Summer *bon Chrestien*, and the *Vallee*, are very fit for it, and if they have been formerly *graffed* upon the *Quince*, it is the better, for it will render the fruit a great deal more beautiful, and fair.

And in case that any *graffed* either in *Scutcheon*, or the *Cleft* upon the *Quince*, fortune not to *take*, and that you conceive it to be dead, let the *stock* shoot, it will produce wood sufficient, which you may clear of all the small branches, and at the near expiration of the *winter* following, you shall earth it up at the end in form of a great *Mole-hill*, leaving out the extreams of the branches, without cutting them off, and they will not fail to strike root the same year, provided that you

remember to *water* them sometimes during the great heats, and that you do not suffer the rain to demolish the earth about them, which must be continually maintained in its first height; and if in the same year, you find any of those branches strong enough, *inoculate* them without any more ado, unless you will choose rather to stay till the next year, and *graffe* them all together; every one of these will be as so many trees to your hand, which you may plant in your *Nursery*, the year after they have made their first shoot, accurately separating them from the *Mother-stock*, and cutting the ends of their great root aslant.

Remember to *graffe* them conveniently high, that your tree may have sufficient *Stem*, and all that part which is in earth will abound with small roots.

If you have any old *Quince-trees*, and

and would raise young *Suckers* from them, lay some of the branches in the ground, and in one year they will be rooted: but in case you desire to produce a *Tree* at once, you may effect it as I have already described it. The season of *Laying* these branches is all the *Winter* long, till the *Buds* begin to spring, provided that the earth be qualified.

Apple-trees challenge the second *Apples*. place, and may be likewise grafted after all the four wayes; they succeed very well upon the *Scion* of the *Pear-main*, grafted on *Layers* of the tree, (called by the French * *Pommier de Parradis*) and in particular, the *Queen-Apple* does wonderfully prosper upon it, and is more red within, than those which are grafted upon the *Free-stock*.

* A kind of
Godling.

There are some curious persons who graffe the *Queen apple* upon the white *Mulbery*, and hold that the fruit does surpasse in rednesse, all others

others that are grafted, either on the *Free-stock*, or the foremention'd *Scion*: but my opinion is, that it is the age of the trees only, which imparts that colour to them.

Plum.

Plum-trees are ordinarily grafted in *Scutcheon*, and in the *Cleft*, if you have any *stocks* rais'd from the *stones*, or the *Suckers* which spring from the *Damask-Plum*, they will yield very good trees, and bring abundance of fruit, there being no *Plum* whatsoever which bears so full as the *Damask*.

The *Wilde-Plum* (which you shall know by the redness of the ends of the branches) is not fit at all to graffe upon, for it rejects many kinds of fruits, and is besides very uncertain to take.

Your old *Plum-trees*, whose small twigs grow in bundles and packets, may be recovered and made young again, by taking off the head of them at the end of *Winter*; they will

will shoot anew and bear fruit the very year following: but you must cloame the heads of the wounded branches, and refresh the tract of the *Saw*, as I directed you before.

Abricots are grafted either in the *Stock*, or in the *End*, upon plants springing of their own *stones*, and also upon a *Plum-stock*, but the *white Pear-Plum*, and *Moyend'æuf*, make a very fair *Abricot*, and much larger, than upon any other sort of *Plum*. Abricots:

Peaches, *Perses* and * *Pavies*, are ordinarily grafted by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, because they are of longer continuance, and do better resist the *Frosts*, and the pernicious *winds*, which shrivel and rust the leaves, and the young shoots. Peaches.
* Sort that cleaves to the Stone.

The *white Plum*, or *Poitrans* are not at all proper, but the *black Damask*, * *Cyprus*, and * *St Julian*. Such as are *budded* on the *Peach*, do not last, upon the *Almond* somewhat longer, and * A great white plum as big as an Abri- cot.
* A black unpleasant fruit,

and produce more abundance and much better fruit : but there is so much difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himself with *Plum-stocks*; for the *Almond* is very impatient of *Transplantation*, and in great danger of perishing, if you remove him not the first, or second year at farthest, after he has made the first shoot : and besides, you must be sure to place him where he is ever to abide, and bud him there, without thought of stirring him afterwards. The *Almond-tree* is of all others, the most obnoxious to Frosts, by reason of his early blossoming; all the good in him is this, that he never sends forth any *Suckers* from the Root.

Cherries.

Cherries, *Bigarreaux* and the like fruits, are better propagated on the small *wilde*, or *bitter Cherrie*, than upon the *Suckers* which spring from the roots of other *Cherrie-trees* of a better

better kinde, though tollerable in defect of the other: and the right season to *bud* them, is, when the fruit begins to blush, and take colour.

They do very well *graffed* in the *stock*, and shoot wonderfully, but the *Bud* is much to be preserved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious; and that is, by sawing and paring the part smooth with a knife, afterwards to make an incision of two inches length into the first and utmost rinde, drawing it aside, and separating it from the green some two inches long, without peeling it quite off: Then, in the *middle* of this length, to make the *Cleft*, lodge the *graffe*, and cover it with its skin, by replacing it; and then swathe it, as the custome is.

For

For *Stones*, and *Almonds* of all sorts, which you would sow to produce natural fruit or grasse upon: prepare a *Bed* of Earth before *Winter*, trench it, and tread it, then take and water it: which done, range all your *Stones* on it at three inches distance, (every species apart) then lay as many *boards* upon them as will cover the *Bed*, and upon the *boards* a good quantity of weighty *stones*; cover all this with new *dung* to prevent the *Frost*: the moneth of *May* following, take up your *boards*: you shall find your *stones* sprouted; which you shall immediately take up without impeaching *Sprouts*, and so place them where you would have them remain: this is a *particular* which will extreamly satisfie you, as in time you will find.

Figs.

Figs of all sorts, are propagated by *Layers*, and suddenly bear fruit, which you may facilitate by passing a fair *branch* through some *Basket*,
and

and invironing it with rich earth, that it may take root.

But be carefull, that you fasten the *Vessel* very well to the side of the tree, lest the windes, and its own weight, turn it over, and ruine your Labour. You may also take the *Suckers* which spring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches*, which you so lay; for this *wood*, having a large *pith*, is very subject to the injury of *winde* and *water*: and the sooner you plant these trees in the places designed for their abode, the better they will take. *Winter* past, gather off all the *unripe Figs* before they fall off themselves, for if they stay till they *spontaneously* quit the trees, they will have exhausted them very much of their *sap*, to the great prejudice of the
Figs

Figs which are to succeed them, and which by neglecting this, do oftentimes never arrive to their maturity. And forasmuch as the *Fig-tree* does very much suffer by reason of the *Frosts*, you are obliged to plant them in a warm place, or in *Cases*, which you may remove, and house with your *Orange-trees* in the *Winter*.

Mulberries take likewise of *Cuttings* and *Layers*, pricking them in a moist place, half a foot profound, not permitting above three fingers of the *tops* to peer out of the earth, and treading it down with your feet as you should do *Quinces*.

If you would sow *Mulberries*, to produce a great quantity in a little ground; take an old *Well-rope*, which is made of a certain wood called the *Lime*, easy to be twisted, and rub it with such ripe *Mulberries* as you finde fallen off the tree; bury this *Cord* four fingers deep in a

Trench

trench, cover it with earth: and the next year you shall have *Trees* enough, both to store your *self*, and your *Friends*.

Concerning *Orange*, and *Limmon-Trees*, I shall only deliver the principal, and most ordinary government of them, which is, to sow their *Pepins* in *Boxes*, and when they are two years old, transplant them in *Cases*, every one in a *Case* by it self, filled with rich *Mellon-bed-mould*, mingled with *Loam*, refined and matur'd by one winter, and when they can well support it, you may either *inoculate*, or *graffe* them by *Approch* in the *Spring* of the year: Above all things, be diligent to secure them from cold, and commit them early to their shelter, where, that they may intirely be preserved from the *Frost*, you may give them a gentle *Stove*, and attemper the Air with a fire of *Charcoal*, during the extreame rigour of the *Winter*, in

Oranger,
Lemmons:

G

case

case you suspect the Frost has at all invaded them.

But so soon as the *Spring* appears, and that the *Frosts* are intirely past, you may acquaint them with the *Air* by degrees, beginning first to open the doors of the *Conservatory* in the heat of the day, and shutting them again at *night*, and so by little and little, you may set open the *windows*, and shut them again in the evening, till all danger is past, and then you may bring them forth, and expose them boldly to the *Air* during all the *Summer* following.

As these trees grow big, you may change, and enlarge their *Cases*, but be sure to take them out, *earth* and *all*, razing the stringy and *fibrous* roots, a little with a *knife*, before you replace them, and supplying what their new *Cases* may want, with the fore-described mould; Some, when they alter their *Cases*, denude them of all the earth, conceiving

ceiving it exhausted, and *insipid*: but it is to the extream prejudice of the Tree, and does set it so far back, that a year or two will hardly recover it.

You may gather the *Flowers* every day, to prevent their *knotting* into fruit, or (being too luxurious) their languishing; it will suffice therefore that you spare some of the *fairest*, and best placed, for *fruit*, and of them as many as you conceive the tree can well nourish.

The *Spiders* do extreamly affect to spread their *Toyles* among the branches and leaves of this Tree, because the *flies* so much frequent their flowers and leaves, which attract them with their *redolency* and juice: and to remedy this, use such a *Brush* as is made to cleanse *pictures* withal, from the dust, but treat them tenderly.

Arbusts, and all *Shrubs*, such as *Shrubs*.
Pome-granads, *Jassemins*, *Musk-Roses*, &c. *Woodbines*, *Myrtles*, ordinary *Laurel*, *Cherry-Laurel*, *Rose-Laurel*,
 G 2

Laurel, Althea-frutex, Lilac, Guelder-Roses, Phylirea, Alaternus, and divers more, superfluous to repeat here; Of these we will only take the principal, and discourse a little upon them.

Granads,

Granads, as well those which bear the *double Flower*, as those which bear fruit, are propagated from *Layers*, letting them passe the year in the ground, they will be sufficiently rooted before winter, to be *transplanted*: You may likewise govern their branches and *cuttings* as you did the *Quince*. They may be either *budded*, or *graffed* in the *Cleft* in the ordinary season: And some plant them in *Cases* to preserve them in the house during *Winter*; but they will endure without doors, planted against some well-sheltered *Wall*, where they will prosper very well. The *Granads*, which they call *de Raguisnan*, are most beautifull, very *glowing*, and of a rich taste, although something less.

If

If your *Pome-granads* run out too exuberant, and neither *knit*, nor preserve their *fruit* ; it proceeds from the drouth of the ground ; and therefore being in *flower*, you should water them , and their *flowers* will stop and knit.

Common *white Jassemine* , and *yellow*, are produced also by *Layers*, Jassemine. out of which you may draw a rooted plant, whereon to graffe the *Spanish Jassemine* , which you must preserve in *Cases* , and house with your *O-ranges* in Winter ; you shall cut it every year (at the end of *Winter*) neer the graft , leaving but one Bud at a twig , to produce young shoots for *flowers*: You may form the *Plant* like the head of an *Ozier* , leaving it only a foot high at the *Stem*: You may graffe it in *Cleft* , upon a shoot of the precedent year ; placing the *Graffe* in the middle of the *Pith* of its stock, and inveloping it with your *Cerecloth* , head it as you do other

G 3

graffes :

graffes: If you will plant it abroad against some wall, expos'd to the *East* and *South*, you may govern it as you do the *Vine*, making small heads at each knot: but you must loosen it from the wall in *Winter*, and gently bend it towards the ground, the more commodiously to cover it with *Mats*, and long dung till the *Spring*, at what time you may redress, prune, and apply it to the wall as before.

Musk rose The *Musk-Rose* may be budded upon a *Sweet-brier*, and are easily ordered; for you need only discharge them of the *dead wood*, and stop the young *shoots* which are too exuberant, and draw away all the *sap* to the prejudice of the rest of the branches: You may also lay them in the ground, and separate other trees from them; or the *Cuttings* ordered like *Quinces*, and interred in the shade.

Myrtles.
Laurels.

Myrtles, *Cherry-Laurels* and *Rose-Laurels*, are produced of *Layers*. It

is

is sufficient that it be done a little before *August*; but you should cleave or wound that part of the wood a little, which you plunge into the ground, at some *joynt*, cleaving it half the thicknesse of the *branch*, and three or four fingers in length, according as it is in strength, and in *six weeks* they will shoot a sufficient root, to be severed and *transplanted*; Moreover, they produce *Suckers* ready rooted, which you may separate from their Mothers.

You may forme *Cherry-Laurels* in *Palisades* and *Hedges*, which support the winter abroad very well.

Common *Laurels* are rais'd of *Seed* in *Cases* like *Oranges*, and may be *transplanted* the first, or second year, and being planted under the drip (not the *gutter*) of a house, shaded from the *Sun*, they will flourish wonderfully: some cover them with *Fearn* or *Straw*, to secure them from the *frosts*, to which they are obnoxious.

Philyrea. *Philyrea*, and *Alaternus* are sown likewise in *Cases* before *Winter*, and set in the house, where the *Berries* will come up and sprout a great deal better, than if they had been sown at the *Spring*.

By that time they are half a foot high, you may *transplant* them, and (if you please) *clip*, and fashion them like *Box* without any danger, shaping them into close walks, and Cabinets, upon frames of wood, as you will.

Altheafrut.
tex.
Arbor Lu-
dz.
Lilac.

Concerning the rest, as *Altheafrutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are easily propagated, I shall pass them over for fear of swelling this *Book*, and importuning the *Reader*. Let us conclude rather with the *Diseases* to which our *Trees* and *Plants* are obnoxious, and speak of those *Animals* which incommode them.

Diseases. Of all the *Maladies* to which *Trees* are subject, the *Canker* is the most

most perilous, for it chaps, and mortifies that part of the *Bark* where it breeds, daily augmenting, unless prevented by a prompt, and speedy *Remedy*, so soon as it is perceived; so that if you neglect to visit your trees, you shall often finde them all dead upon one side: to remedy which, you must launce, and open the living *Bark* round to the very *quick* as deep as the wood, and so the *Canker* will fall of it self: or else you must scrape it well, that the bark may the more easily recover the sore; and secure it from the *Hail*, by covering it with a little *Cow-dung*, and swathing it with a clout or some Moss.

The *Moss* which invades trees proceeds commonly from some occult and hidden cause, which is, when the roots encounter with a gravelly, sandy, or other bad mould, so that they cannot penetrate to search for refreshment; this burns
up

up the *Tree*, and spoils it of his leaves, during the great heats. For this, there is only this expedient. If it be a small tree, you must take it up with as much mould about its root as possible, and make a Pit for it four foot square, filling the bottom with *Mellon-bed dung*, and the rest with rich earth, and then replace the tree, observing what I have already said; and thus the tree may be taken up without any damage, and will *take* again with ease, provided that you be careful to preserve its *Roots* from languishing and taking Ayr. But in case the tree be *old*, you must *bare* the root before *Winter*, and *dis-interre* the greatest roots half their thicknesse, making a large *Trench* about the foot of the Tree, and so let it remain all *Winter* (that the earth may become mellow) till the *Spring*, when you must fill the *apertures* with well consum'd dung mixed with earth, and

and especially about the Roots.

You may take off the *Mosse* from great Trees with a *Plane*, lightly paring off the dry *Surface* of the *Bark*; and from smaller Trees, with a blunt knife, or some proper instrument of wood. The properest season for this work, is, after a soaking *rain*, or great *dew* in the morning; for whilst the great heats continue, it cleaves so obstinately to the trees, that you cannot scrape it off without prejudicing the *Bark*, if you would utterly eradicate it: Neither ought you to neglect this *cure*, for the *Mosse* undisturbed doth daily augment, and is the same inconvenience to *Trees*, that the *Itch* is to *Animals*. If you water your *Trees* during the excessive heats, and cover the roots with *Fern*, or other mungy stuff, it will preserve them from this disease.

The *Jaundies*, or *Languor*, which *Jaundies* you may perceive by the leaves of
Trees,

Trees, proceeds from some hurt, which either the *Moles*, or *Mice*, may have done to their rootes; or by the stroake of some *spade*, or peradventure, by the too great abundance of *Water*, which corrupting suffocates them. For redress hereof, you must uncover the *roots* intirely, and visite them, to see if they have received any prejudice from any of the forementioned *accidents*; and in case you finde any *galling*, or hurt upon a roote, you shall cut it smooth off, *aslant*, above, but neer the place, and then strow the bottom of the hole with some *Chimney-soote*, to make these creatures abandon their haunt, filling up the rest with rich mould: And if the cause proceed from corrupted *Water*, you must divert it with a trench.

Moles:

To take the *Moles*, some place a *Butter-Pot* crosse their passage, sinking it two fingers lower than the tract, by which meanes they
often

often fall in, and perish. Others, use a *pipe of wood* of about two foot long, and the bore as big as your wrist. In this trunk is a small *tongue* of *tin*, or thin plate of *Iron* within four fingers of either end, which is fastned to the trunk with 'a *wyre* a little slanting at the bottom towards the middle of the pipe; that so the *Mole* entering in, and thrusting the tongue, can neither get out at one end or other: You must place this *trunk* exactly in the *Moles* passage: Some to make them quit an obstinate *haunt*, make a small *hoop* of *elder*, which they fix halfe a foot into the ground.

But the most infallible way, is to watch *them* in the *Morning* and *Evening*, when they worke in their *Hills*, and to sling them dextrously out with the *spade*. If you take any *alive*, put them in an empty *butter-pot*; for they report, that they will invite others by their cry, who run-
ning

ning through the same *passage*, fall in to the same pot, and so are caught.

They are destroyed likewise with *Mole-graines*, which is a set of sharp *Iron-points*, skrewed upon a staffe, which struck upon the hill when the *mole* is working, does certainly pierce him through, amaze, or kill, as you shall finde, if you dig immediately after it.

Mice.

Field-Mice are best taken by making them a small *butt* of ferne or straw, like the cover, or *back* of a *Bee-hive*, placing under it some vessel full of *Water* filled within 4 fingers of the brim, and cover it with some husks of *Oats* to hide the water, which will soon tempt them to wallow in't, and search for the grain, and so drown themselves. It is good also to put some *Wheat-ears* or of *oates*, which may hang near the middle of the vessel, without touching it; for the mice striving to come at the corne, will fall into the

the water. Or you may *Poyson* them with *Arsenick* or *Ratts-bane*, the powder of it mingled with grease; but you may by this means endanger your *Catts*, which finding and eating the dead *mice*, will not long survive them.

The *Worme* gets sometimes between the bark and body of a tree: if you can discover whereabout they lie, you may soon draw them out without making any great *incision*. Wormes,

There is also another kind of small *worm*, which they call the *Nip-bud*, which breeds at the very poynt of young *shoots*, and kills all their tops; but these are easily destroyed, for cutting the branch to the quick, you shall be sure to find them.

There is a *Green-worme* which devoures the young shoots as fast as they grow, and those are very hard to un-nestle, unless you daub them with *quick-lime* newly quenched, which

which you may easily do with a small Painters brush.

Ants.

Ants, and *Pismires* will forsake their haunt, if you incompass the stemme four fingers breadth with a circle, or roule of *Wooll* newly plucked from a *Sheeps* belly, or if you anoint it with tarre.

But there is another expedient more cleanly, and not so difficult, which is to make little *boxes* of *cards* or *Pastboard*, pierced full of holes with a bodkin, every box having a baite of the powder of *Arsenick* mingled with a little *hony*; these *boxes* must be hung upon the tree, and this will certainly destroy them; but you must be carefull that you do not make the holes so large, that a *Bee* may enter, lest they poison themselves also.

A *Glasse-bottle* with a little *hony* in it, or that has had any other sweet liquor in it, fastned to the Tree, will attract all the *Ants*, which

which you may stop, and kill them, by washing the bottle with a little hot water; then carrying it to its place again, rinsed with a little sweet *Syrup*, you will by this means intirely destroy them.

Shell. snails you may easily gather from behind the leaves, which grow neereſt to the *fruit*, which they begun to eat the night before.

For you ſhall find ſome *fruit* half devoured in one night, inſomuch as one would think it the work of ſome *Stotes*, *Field-rats*, or *Nut-mouſe*, whereas indeed they are nothing but the *ſnails*, which in great numbers devour as much as one of thoſe *animals*.

You ſhould never pluck off the *fruit* which the *ſnails* or other *Vermine* have begun, for as long as they laſt, they will not touch any of the reſt.

The *Black Snails* (without ſhell) are eaſily gathered, for they cleave

H to

to the leaves, and feed upon them.

Woodlice
Earwigs.

As for *Wood-lice*, *Earwigs*, *Martins*, and the smaller insects which likewise infest Trees, you shall place *Hoofs* of *Bullocks*, *Sheep*, or *Hogs*, upon short stakes fixed in the Ground, or upon the *Oziers* which fasten your *Palisades*, and wall-fruit, and this *Chase* will employ two men from Morning-break, who must take them gently, but speedily off, and shake them into a kettle of scalding water, which they are to carry with them; or the other may bruise such as are likely to escape, with some instrument of wood.

Cater-pil-
lars.

Caterpillars are easily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are disclos'd, you will not be able to destroy them without much difficulty: but in case you have not prevented it, be diligent to take them whilst they are

are yet young, when either through the coldness of the *Night*, or some *Humidity*, they are assembled together in heaps; for otherwise, when the *Sun* is hot, and that it is high day, they will have over-spread your *Trees*.

And the destruction of these *Vermine* is so absolutely necessary, that you shall quit all manner of work to accomplish it; for a *Garden* annoy'd with this plague but one year only, shall resent it more than three years after.

And now we will shut up this *Treatise*, with the *Receipt* which I promised to give you of the *Composition* to cover your *Grass*s.

Take then half a pound of new *Wax*, as much *Burgundy Pitch*, two ounces of ordinary *Turpentine*, melt all these *Ingredients* in a new earthen *Pot*, glazed, sufficiently stirring it; then let it cool at least twelve hours, then break it into pieces,

The composition to hood your Grass.

and hold them in warm water half an hour, where you must work it with your hands, till it become very pliable. Or you may dip any *Clouts* in this *Composition*, and afterwards cut them out into *Plasters*, fitted to the *wounds* of your *Trees*, which will less waste your store, and not take up so much of your *Composition*, as if you applyed it in morsels; and you may make use of this *Cerecloth* to cover the *Clefts* of your *Trees* which gape between a *Stock* that hath two *Graffs*, and secure it from the *rain*; and you may wind it about the *Hoods*, before you daub them with *Loam* and *Hay*, and this will certainly preserve your *Graffs* from all injuries of water whatsoever.

To make
fruit knot.

There are some so curious, that to make their *fruit* knot well, and abide upon such *Trees*, which spend all in *Blossoms*, do make holes in divers parts of the *Tree* with an *Au-ger*

ger of about a finger bore, filling the hole again with a pin of *Oak*, which they beat in quite cross the Tree. This, they conceive does *stop* the fruit. You may experiment it if you please, the labour is not great, nor at all to the hazard of your Tree.

H 3

A

A CATALOGUE OF

The Names of *Fruits* known
about *Paris*.

*Pears whose Fruit is in perfection
at the end of June and in July.*

Small Blanquet.

Shasty Pear of several sorts.

Musk-Pear, or Sept en gueule, &c.

The Musky St. John.

In July and in August.

The great Amyret.

Lesler Amyret.

Little John Amyret.

Good twice a year.

Camouzines.

Lady-dear Muscat.

Lady-dear Green.

Citron-Pear.

Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Desgranges yellow.
Two headed Pear.
Sweet, two sorts.
Vacher Rozatte.
Espargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold, great, round, and Rosie.
Friquet.
Gloutes de Gap.
Magdalene.
Muscat long tayl.
Pearl Muscat.
Great Musky, white, and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernant Rozat.
Province Pear.
Pucell of Xaintonge.
Green Royal.
Rozat of three colours.

Rozat red, straked with Green.

Rozat Royal.

The King of the Sommer.

The Superintendent, or great green
Musk.

In August and September.

THe Amazon.

Amours.

Amydon.

Armentieres.

Balme.

The Father in Law.

Fair and good.

Sommer Bergamotte.

Great Blanguet.

The Butter-Pear of *August*, long and
round.

Green Butter-Pear.

Beuueriere.

Bezy of Mouuilliers.

Sommer green Bon-Chrestien.

The good Micet of Coyeux.

The Ugly-good.

The

The younger Brother.
The Rosy Musk-flint.
The Maidens flesh.
The Wax-Pear.
The Citron Pear.
The Melt in mouth.
Rosy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forrest Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pears.
Rosy Garbot.
The Cake Pear.
Giacciole of *Rome*.
Long Gillets.
Graccioli, or Cucumber-Pear round,
and red.
The Greasie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balsom Pear.

Milan

Milan Pears.
Muscadell of Piedmont.
Round and Rosie Muscat.
Nancy Muscats.
Summer Novelet.
Summer Onion.
Musky Onionet.
D'Or.
The Red Orange of Xaintonge, red,
and very great.
Yellow Orange, pennach't with red
like a Tulip.
Orange knotted.
Flat green Orange.
Canary Palmes.
Perfume of Sommer.
Passe-good of Burgogne.
Pepin
Whit and Red Piedmont.
Sommer Portugal.
Putes, or Pimp-Pear.
Xaintogne Rosy, of three sorts.
Ingranad Rosy.
Round Rosie, green, mixed with red.
Grey Rosie of Xaintonge.

Rosie

Rosie, or. hasty Butter-Pear.

Bloody Pear.

Wild Sweeting.

Sorel Pear.

The Sugar Pear.

White Sugar Pear.

The Treasurer.

The Cheat-Liquorish.

The Turkey Pear.

The Valley Pear.

Clown of Anjou.

Clown of Reatte.

In September and October.

ANcy, the *English* Pear.

The Goose's Bill.

Long, and green Butter-Pear.

Caillouat of Champagne.

The Musky Calvill.

The Cinnamon Pear.

Cappon.

The long Clairvils.

Sommer Certeau.

The Toad-Pear.

The

The Deans Pear, white, or St. Michaels Pear.

The Thorn Pear,
Fontarabie.

Galore.

The Clove Pear.

The round Clove.

Grain.

Rozatte Cuamont.

High Relish.

Jargonel of Autumn.

Rosie Kerville.

The Sawcy Pears.

The Lombardy Pear.

The Meilleraye Pear.

The Flies Pear, or Soft Butter.

Monseurs Pear.

Small Melt in Mouth.

The Muscat.

Mont Dieu.

The Moutieres of Daulphine.

Oignon of Xaintonge.

The Poictiers.

The Rebet.

The Roland.

The

The great Rutlet of Rheims.

Small Ruffet.

Long Rosy poud' red with red.

Rosie green, two sorts.

St. Michael.

St. Samson, or Ditch Pear.

Champagne, without name.

Sausedge Pear.

Rozatte of September.

Supreams.

The Pear of three tastes.

The Found-Pear.

Vintage Pears.

Yfambert.

Pear Evelyn.

In October and November.

A Madotte.

The Silver Pear.

The Bag Pipe Pear.

The Ice Pear.

The great stalked Pear.

Ugly Good.

The Lady Pear.

The

The great Mary of Amiens
 Messire John, green.
 The grey Messire John.
 My Lords Pear.
 The Autumn Marrow in mouth.
 The Peach-Pear.
 The Noiron.
 The Virgin of Flanders.
 The double Virgins.
 Robine.
 King of Saulcay.
 King Musky Pear, all yellow.
 Autumnal Saffron Pear.
 The Seigneur.
 The Sun-Pear.
 The So-good.
 The Vine-Pear.
 The Virgoulette: great and small.

In November, and December.

ALeaume.
 The Musk Long Bergamots.
 The Rouud Bergamots.
 Bezy D' Hery.

Carisy.

Carisy.

The double Cartelle.

The Burnt Cat.

The Charity Pear.

Stoppie-Pear.

The Squib-Pear.

Spindle-Pear.

Girogille, or *Venus* Nipple.

Our Lady-Pear.

The Autumn Pear.

Winter Virgins.

King of Autumn.

The peerless Pear.

White Sucrin.

Black Sucrin.

In December, and January,

THe Nameless Pear.

Gascogne Bergamotte.

Musk-Bon-Chrestien.

Bonne Foy.

The Ugly Morma.

Cadillac-Pear.

Certeau Madam.

Pear

Pear of the other world.
The Pound Pear.
The Scarlet Pear.
The Fig Pear.
The Winter flower.
Free Royal.
The great Mefnil.
Keville.
The dry Martins.
Winter Messire John.
The white Milan Pear.
The Onionet with a short stalk;
The Orient Pear.
The Leaden Pear.
The Red King Pear.
The Rosie Saffron.
The Rozat of St. Denis.
The Healthy Pear.
The Saulsig Pear.
The wreathed Pear of two sorts.
The Cheat Knave or Ugly good.
The Priests Load.

In January, and February.

THe Alencon Pear.

The Amber Pear.

The Lovers Pear.

Bezy of Privillier.

Bezy of Quassoy.

The Winter Butter P. of Xaintonge.

The Butter Pear of Yveteaux.

The Bouvart Pear.

The Musk Caillotet, or Curdled P.

The Caillouat of Varennes.

The Winter Rosie Flint.

The Carcassonne.

The great Certeau.

The Carmelite.

The small hooked Certeau.

The Castle Gontier.

The Condon.

The Little Dagobert.

The Dagobert of Mioffan.

Dame Houdette.

The red Ladder Pear.

Winter Fine Gold.

Rosy Florentine.
 The Fremont, or St Francis.
 The Winter Spindle.
 The Garay of Auxois.
 The Gourmandine.
 The huge Hongrie.
 The Incognito of Persia.
 The Winter Legat.
 The sweet Limon.
 The long green Pear of Berny.
 The Micet.
 Winter melt in mouth.
 The Flethy stalk Mulcat.
 The Mazeray Muscat.
 The Winter Bag-pipe.
 Nanterre.
 The Oignon of St John of Angely.
 The Winter Orange-Pear.
 The Rose Perigord.
 The petit Oing.
 Plotot, or Squat Pear.
 Portail-Pear.
 The Prince, or Bourbon.
 The Prince of Sillery.
 The white Rabu.

The

The great, and little Ratot;
The Pear Royal.
Rozatte of Xaintonge.
Rozatte of Mazuere.
St Anthony-Pear.
The Suisse with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

*In February, and the other following
Moneths till new ones.*

BEzy.
The latter Bon-Chrestien.
The great Crestien.
Calo Rozat.
The Gallon Oak-Pear of several
forts.
The double Blossom Pear.
Gastelier.
The great Kairville.
Liquet.
The long-liv'd Pear.

The Long green Pear.
 The Musk Pear.
 The Parmein.
 The Winter Virgin.
 Rille.
 The Winter Saffran Pear.
 The peerlesse Pear.
 The Thoul Pear.
 The great Found Pear.
 The little Found Pear.
 The Vignolettes.

Rath-ripe Apples.

DAnnelles.
 The White Calvil.
 The Cleer Calvil.
 The red Calvil.
 White Camoise.
 Carmagnolles.
 The tender Chesnut.
 The Clicquet, or Rattle Apple.
 The single Short-start.
 Red Short-start.
 The great Cushion Apple.
 Round Cushion Apple.
 Long Cushion Apple.

} Queen
 } Apple.

The

The Apple of Hell, or black Apple.

The Scarlet Apple.

The Spicing.

The May-Flower.

The Raspis Apple.

Giradottes.

The Frozen Apple.

The great-ey'd Apple.

The Jacob Apple.

Lugelles.

Magdalene.

The Minion.

The Snow Apple.

Our Ladies Apple.

The Oblong Lifsee.

Orgeran.

Passepommes, or Hony meal of several kinds.

Pommasses.

The white Rambourg.

Red Rambourg.

The hasty Reinette or Pippin.

The Royal.

The Dewy Apple.

The large red of September.

The soft red.
The St John of two sorts.
The clustred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THe great, and small Apis, or Ap-
pius Claudius.
The Apioles.
The Parsly Apple.
Babichet.
The great white Apple.
The Icy white Apple.
The Little-Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camuese, or Flat Snout.
Winter-Chesnut.
The Citron-Apple.
The Coqueret of several sorts.
Hard Short-Start.
Red Short-Start.

Russet

Ruffet Short-Start.

Douettes.

The Bretagne Cloth of Gold.

The Stranger.

White Fenouil.

Red Fenouil.

The Yron Apple.

The great belly'd Woman.

The High-good.

Hurluva.

Jayet.

The Judea Apple.

Malingres, or Maligar Apple.

Mattranges.

Winter Passe-Pommes, or Hony-Meal

The Pigeonnet.

Pear-Apple.

The Raellee.

The Reinnet of Auvergne.

Pippin of Mascons.

The Grey Reinnet.

The Flat Reinnet.

Robillard.

The Winter Reed.

The Rose Apple.

The Apple without Blossom.
Health.

The Seigneur.

The Vermillion.

Plums early and late.

A Bricots.
Abricotines.

Amber.

The great Appetite.

Bessonne, or Twin-Plum.

All Saints, white.

Blosses.

Good at Christmas.

Prunella of Provence.

Citron Prunellas.

White Cherry-Plum.

Red little Cherry-Plum.

Round Citrons.

Pointed Citron.

Pigeons Heart,

Cypres.

Almond.

The White Damask.

Great

Great double Damask.
The latter Grey Damask.
The hasty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Escarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Jointville.
Jorases.
Green Peascod.
Maximilian.
Marveille, or Balsam plum.
Mirabolans.
Mirabelles.
The Looking-Glasse.
The Egge Yolk.
Yolk of Bourgogne

Mon-

Monfieurs Plum.

Montmiret.

Musk.

The Paffe for Velvet or Valency.

White

Black

Red

Late

Green

Perdrigon.

Great Violet.

Poiſſon.

Small Grape Plum.

Queen Claudia.

Cocles Kidney.

Roche Corbon.

Roman.

Latter Round.

King of Bresse.

Little St Anthony.

St Catharine.

St Cir.

The White St Julien.

Black St Julien.

Huge Saluces of two ſorts.

The Plum without Stone.

Simiennes.

Black

Black Trudennes.
Red Trudennes.
The Vacation Plum.
The black Vintage.
Verdach.

Peaches.

Great Alberges.
Small Alberges.
Alberges of Province.
Aubicons.
Almond Peach.
Amber Peach.
Angelicks.
White forward Peach.
Yellow forward Peach.
Great Brignons of Bearn.
Musky Brignons.
Cherry Peach.
Corbeil Peaches.
Winter hard Peach.
Double-Flower Peach.
Gallion Peach, very fair.
Yellow Pavie.
Magdalen Pavie.

Mag-

Magdalene Peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg Peach.
Parcouppes, or Gashed Peach.
Pau-Peach.
Prune-Peach.
Pavies-Raves.
Peach-Rave.
Perfiques.
Perfilles, or Parsly Peach.
Rossan Peach.
White Scandalis.
Black Scandalis.
Yellow Peach,
Troy Peach.
The Fromentee Peach.
The Violet Peach.

Cherries, Heart-Cherries, &c.

B Igarreaux.
Red Cherrie.
White Cherrie.

Double

Double Blossom Cherrie.
Heart-Cherrie.
Preserving Cherry, great.
Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Blossom Merizier.
Mountmorency Cherry, Short stalk.
Rath-ripe, or May.
Trochets clustred, or Flanders Cherrie.
The All Saints Cherrie.

Figs.

VHite Figs.
Bourjaffores:
Bourno-Saintes.
Flower-Fig.
Gourravaund of Languedoc.
Marseilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges

Oranges.

Bigarrades.
China-Orange.

Spanish
Genoa
Portugall
Province } Orange.

Lemons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorfi.
Limoni of Grarita.
Sweet Limons.
Pommes D' Adam.
Poncilles.
Spada Fora with Laurel leaves.

Other citrious Trees.

ARbutus.
Azarollier, or Neapolitan
Medlar. Carob.

Carob-tree.

Cornelian.

Jujuba.

Mirabolans of Africa.

Medlars without Stone.

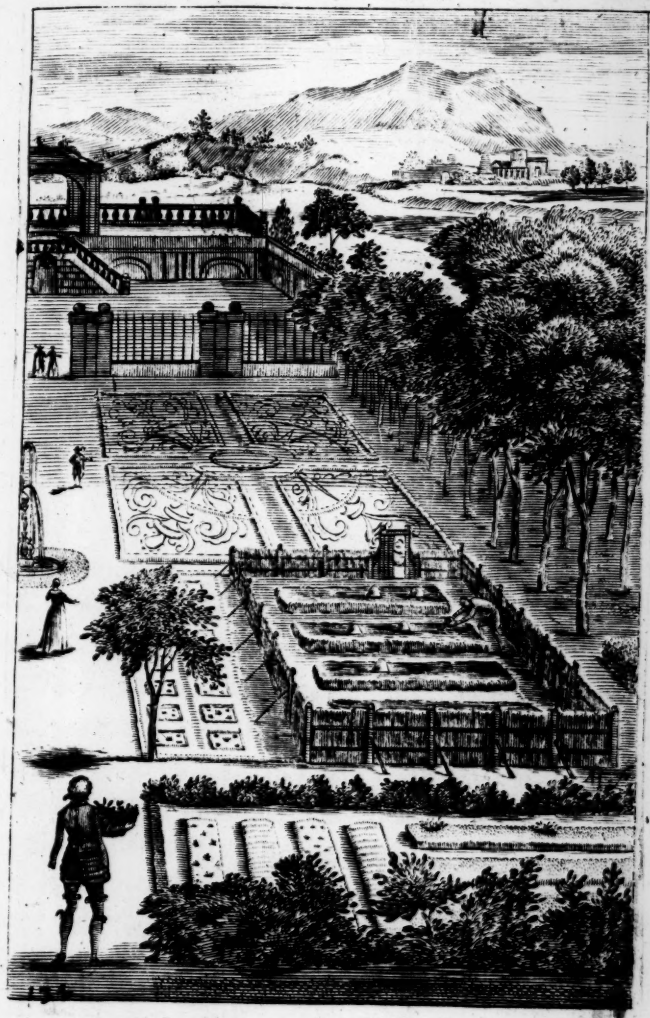
Pistachia.

Berberies without Stone.

R E A D E R,

IF in this *Catalogue of Fruits*, I have either mistaken or omitted many of the true *English* names, it is because it was a *subjection* too insupportable: and besides the *French Gardiners* themselves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to so ample a *Choyce* and universal, as to supply the deficiency of the *Dictionary*.

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THE SECOND
TREATISE.

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SECTION I.

*Of Melons, Cucumbers, Gourds, and
their Kindes,*

SINCE *Melons* are the most precious Fruit that your *Kitchen Garden* affords, I think it most proper to discourse of them in the *Front* of this *Chapter*, and instruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all these observations, passing by those which (differing from ours) may possibly fill you with doubt, should I confound you with the manner how they order them in the hotter *Countries*, different from ours, more temperate, and cold in respect to these delicate fruits.

Melons

K

In

Seeds.

In order to this intention of ours, which is, that we may have them excellent; You must diligently enquire after the best *Seeds*, such as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjon*, *Champagne*, and other places, where men emulate one another who shall have the best *Melons*. Also to have of all the kinds, *Sucrin*, *Morin*, *Melonnes*, *Grenots*, white, wrought, or Embroider'd, Ribb'd, and others, even to the locking up of those *seeds* whose *fruit* has pleased you; for some affect them of one *tast*, which another will reject, and hold worth nothing. One loves to eat them a little *green*, another would have them very *ripe*. And therefore you shall furnish your self with such *kinds* as are most agreeable to your *tast*, and as thrive and ripen best in your ground, which is the thing you must chiefly respect; for oftentimes there comes such rains from *August*,

gust, as utterly spoyle them, depriving them both of *odour*, *savour* and *colour*, filling them so with *water* that they are not to be eaten, and ripening them so *altogether*, that they are only fit to be given to *Horses*, who extreemly affect them; In brief, these *rains* spoyle, and utterly destroy your *Meloniere*, where you have bestowed so much care, and the pains of five or six months are lost without gratifying you with the least of your hopes; and therefore you should endeavour to have them *early* that you may prevent these inconveniences.

In those *Countreys* where they raise great store with little trouble, but plant them in the open ground, as we do *Cabbages*, as soon as the *rains* come, they give over eating them, and think them as bad as *peyson*.

To begin then your *Meloniere*, or Plot.
Melon-Plot, you shall choose a
K 2 place

place in your *Garden* the most secured from pernicious winds, which you shall close in with a *Reed-hedge* handsomely bound in Pannels, which you shall set up with sufficient stakes, or posts fixed in the ground, and sustained, least the winds overturn them: To this Enclosure you must make a door, which you shall keep under lock and key, that none molest your *Plantation*; and particularly to keep out women-kind at certain times, for reasons you may imagine,

Figure

The *Figure* at the *Frontispiece* of this Treatise, will easily instruct you in what manner you should inclose your *Melon* ground.

In this *Park* (which may be of what extent you think good,) you shall make *beds* of *Horse-dung*, such as you have provided the *winter* before, and heaped up together in some place near your *Meloniere*, as fast as it is thrown forth of the stable.

About

About *mid-February* you shall ^{Season.} begin to prepare a *bed* for the *seeds*, taking *dung* hot from the stable, and of that of your foreſaid heap, mingling them together, that the heat of the fresh, may communicate it ſelf to the other.

Make your *bed* the whole length ^{Beds} of your *Melon* ground, four foot large, leaving a path about it of three foot wide, that you may have place to put hot *dung* when you perceive the *bed* to languish, and that it begins to cool overmuch.

This *bed*, handsomly made, and trodden with the feet to excite the heat, you must cover the top of it with (near four inches thick) excellent mould, or rather with that rich stuff, which comes from a last years *bed*, mingled with a little of the purest mould you can procure: This *composition* you must spread, keeping a board to the side and *margent* of the *bed*, and clapping
K 3 the

the earth down with your hand against the board, to render it the more firm and even.

Your *Bed* thus prepared, of about a yard high, you shall suffer to repose till it has passed its greatest heats, which may continue two or three days, more, or less, according to the *temper* of the season.

The extreimity of heat past (which you shall discover by the sinking of the *bed*, and by examining it with your finger) you will easily judge if it be well qualified for your *seed*: For if you cannot suffer your finger in it, it is yet too hot, and it ought to be but *tepid*, but not quite cold; in which case, you must heat it again, by applying new-made *dung* immediately to the sides of your *bed* in the passage about it, as I before have described.

The *bed* in perfect temper, and your *seeds* steeped in good Wine-Vinegar, or Cow-milk, eight and fourty

fourty hours, every species apart by themselves ; You shall sow them at one end of your *bed*, reserving the rest for the other *seeds*, whereof I shall speak hereafter.

Draw then upon your *Terras*, ^{Sowing.} narrow *furrows* with the point of your finger quite crosse your *bed* ; But let the lines be six inches asunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of these lines make three holes in the earth or *Terras*, joyning your fingers together in fashion of a *Hens-rump*, and in each of these holes, put three, or four *Melon-seeds*, all of a sort.

Upon the Intervalls 'twixt the lines, which I advised you to leave, you may sow *Lettice-seeds* for early sallets, in other *Chervil* ; And you may fringe the whole *bed* about with *Purslaine* ; for these herbs will be very forward, and are to be ta-

ken up very young, least they suffocate your *Melon-plants*, but this will spare you a *weeding*, and will be a kind of *dressing* to them also.

Covering. Be careful to cover your *Bed* every night, and when the weather is bad, with *hurdles* made of *straw*, or close *matts*, which are to be supported with *ribs*, and *arches* of *poles* or small *rafters* layd cross into *forks* fixed in the ground, at the sides of the *Bed*.

You shall not approach these *Coverings* neerer then four inches to your *Bed*; if it happen to *freez* or *snow*, you shall then fill the whole *vacuum* with fresh, and newly drawn *dung*, till the weather be more kind.

But if your *seeds* burn, by reason of the too great heat of your *Bed*, (which you shall soon perceive, for they ought not to be long in the ground) you shall *sow* them all over again, and heat the *Bed* a new
by

by the sides, with hot *dung*, as you have been taught.

The perfect *season* to sow *Melon*-*Season*, seeds, is in the full of *February*.

When your *plants* begin to peep, you shall cover them with pretty large *Drinking-Glasses*, leaving a little passage for the *Air* twixt the *Glass* and the *Earth*, lest otherwise, they suffocate and *tarnish*.

Thus you shall let them grow to the fourth, or sixth *leaf*, before you remove them.

They are *Transplanted* after four Trans-
planting several fashions. First upon the *Beds*, which you must prepare at the side of this *Genial Bed*, and all together: Make *holes* in the middle of these *beds* four foot asunder, and in each of these *holes* put in half a bushel of excellent rich mould, without making your whole *bed* of it, and in *this*, you shall *Transplant* your *Melons*, taking them dextrously from the *Nursing-bed* with a good *clod* of earth about the

the *roots*. In the Evening about *Sunset* will be the most convenient time for this purpose, and if it may, let it be after a fair day, for it will much improve your *plants*.

This done, shelter the *beds* from the *Sun* for three or four days following, but you must water them from the first day of their planting, that they may take hold, and spring the sooner.

Then you shall cover them with wider glass-bells till the *fruit* be big, and indeed, as long as the *plant* may be contained under it, leaving it a little air 'twixt the bell and the *bed*, for fear of choaking the *plant*, unless the bell have a hole at the top, which you may stop at night.

From ten in the Morning, till four in the Afternoon, you may take off the bells, to acquaint them with the air, and fortifie your *Melons* against unseasonable weather, but you

you must cover them again in the Evening!

There sometimes happen such Storms. storms of *Hail*, as crack all the bells, and to prevent this, some are provided with covers made of straw of the same shape, to clap over the glasses at night.

Other make bells of *Earth*, but Bells I do no way approve of this invention, for it is not possible that the *Sun* should sufficiently penetrate this *Earth*, as it doth the *Glass*: They may pretend them for the night only, and to prevent *Hail*, and that indeed with better reason.

If you perceive your *plant* to languish, and not improve, water it within half a foot of its root, with water wherein *Tigeons* dung has been steeped.

Your *Melons* now reasonable Pruning. strong, choose out the prime *shoots* (which will be in number equal to your *seeds*) the rest you must geld

geld and prune off, and when you perceive three or four *Melons* knotted upon one shoot, you shall stop that *vine*, pinching a knot above that of the *fruit*, then extend all the other *shoots* of your *plants*, spreading them upon every part of your *Bed*, that they may nourish the *fruit* with more ease, which when it is grown as big as your *fist*, you shall forbear to *water* any longer, unless it be in some excessive dry season, when you perceive the leaves burn, and that the *plant* it self *scorches*; in such case, you may refresh every languishing *foot* with a little water.

You must place a *Tyle* under every *Melon*, the better to fashion them, and advance their *maturity* by the reflection of the *Sun* from it, and this is a thing which cannot be so well upon a *dung-bed*, (in which some *Transplant* and force them) besides, they will be much *Dryer*,
and

and less participate of the loathsome quality of the *dung*.

You shall never suffer any small new shoot or string to draw away the *sap* from your leading plant, but nip it off immediately, unless it be that your *fruit* lies naked, and too much exposed, and that it stand in need of any leaves to accelerate its growth, & preserve it in temper.

The second Method of Transplant-
ing Melons, is to make, near the end of *Summer*, trenches of about two foot deep, and four foot large, (as they do in *Anjou*) leaving a square of three foot between each of them, to cast the *mould* upon, which you must form into a ridge somewhat round, in form of an *Asses-back*, (by which name the *French* call them.) Then you shall fill the trench with good *dung*, and very rotten earth, *scourings* of ditches, which has lain two or three years mellowing in the rains and frosts.

Then

Season.

Then in *March*, when the winter has sufficiently ripened the foresaid *earth*, you shall stir and mingle that which lyes in the *ridge*, with the *Ditch-scouring*, adding to it new dung well consumed, and so fill up your *Trenches* with this mixture, and let it be kept well weeded till the season that you *Transplant* your *Melons* on it, as I have before instructed you.

Trans-
planting

There is yet a third fashion a great deal more easie than this, and which I have found as successful, as any of the former two, and which hath afforded me store of excellent and high-tasted *Melons* every year, (but attribute the principal cause of it, to the goodness of my *Soil*, which is *Sandy*, but richly improv'd by a long *Cultivation*.) There is no more difficulty in the business, than to give the ground three or four dressings before, and after *Winter*, and at the time of *Transplanting* to
make

make pits in the middle of the *beds*, which you must fill with a bushel of the mould, and half *dung*, of an old *hot-bed*, and in this to set your *plants* after the manner I have taught you.

There are a world of curiosities in *Transplanting* of *Melons*, some place them in Vessels of earth, pierced full of holes, and filled with excellent mould, and so change their *beds* when they are over-chilled, others in baskets of the same shape, and some again are so nice about them, as would weary the most laborious *Gardiner*.

If during the excessive heats you ^{Watering;} perceive that your *Melons* suffer for want of refreshment, and *scald* (as they term it) it will be good to afford a watering to every *root*, but this only in case of extream necessity, and very rarely.

To know when your *Melon* is fit ^{Gathering} to be gather'd, you shall perceive him to be ripe when the *stalk* seems
as

as if it would part from the *fruit*, when they begin to *gild*, and grow Yellow underneath, when the small *shoot* (which is at the same knot) *withers*, and when approaching to the *fruit*, you be saluted with an agreeable *odour*. But such as are accustomed, and frequent the *Melioneres*, judge it by the eye, observing only the change of their *colour*, and the intercostal yellowness, which is a sufficient *Index* of their maturity.

Those *Melons* which are full of *Embroidery* and *Characters*, are commonly twelve, or fifteen days a *fashioning*, e're they be perfectly ripe. The *Morins* grow Yellow some days before they be fit to gather.

For their *gathering*, let it be according as they *turn*; If to be conveyed far off, you shall gather him instantly upon his first change of *colour*, for they will finish their ripening by the *way*. But if to be *spent* immediately, gather them
through

through ripe, putting them into a bucket of water drawn newly out of the Well, and let them refresh themselves there, as you would treat bottles of wine, since coming immediatly from the *Melonieres*, they are *Sun-heated*, and nothing so quick and agreeable to be eaten.

Others, which you must gather as fast as they *ripen*, may be laid upon a board in some cool place, and spent according to their maturity.

You shall remember to leave the *joynt* which holds to the *stalk* of every *Melon*, with two or three *leaves* for ornaments, and be careful, not to break off the *stalk*, least the *Melon* languish, (as a cask of wine *unbunded*) and loose the richness of its *gusto*.

You must not think it much to visiting your *Meloniere* at the least four ^{and Care.} times a day, when your *Melons* begin to *ripen*, least they pass their

L

prime,

prime, and loose of their *tempting*, becoming *lank* and *flashy*.

Choice.

To choose a perfect good *Melon*, it must neither be too *green*, nor *over-ripe*; let him be well nourished, and have a thick and short *stalk*, that he proceed of a *Vigorous plant*, not forced with too great heat, weighty in the *hand*, firm to the *touch*, *dry*, and of a *Vermilion hue* within. Lastly, that it have the *flavor* of that pitchy mixture, wherewith Seamen dress their cordage.

Seeds.

Remember to reserve the *seeds* of all such *Melons* as you found to be excellent and the most early, (as before I advertis'd you) preserve them carefully, taking those which lodged at the sunny side, they are better at two or three years old than at one.

Cucumbers.

Cucumbers are sown and raised upon the same *bed*, and at the same time with *Melons*; having before imbibed the *seeds* in either *Cow*, or *breast milk*.

milk. There are of *white* and *green*, which they call *Parroquets*: You shall forbear to gather some of your fairest, whitest, longest, and earliest *fruit*, but leave them for *seed*, letting them ripen upon their own *stalks* as long as the *plant* continues, which will be till the first *frosts*: As for the *Parroquets*, they may all be *spent*, since the *seeds* of the white *Cucumbers* do sufficiently *degenerate* into them.

They are *transplanted* also as *Melons* are, both in *beds*, and in open ground, but they must be exceedingly watered, to make them produce abundantly; The *vines* and superfluous shoots must be *guelded*; the false *flowers* which will never *knot* into *fruit*, are to be nipped off.

The first colds bring the *Mildew* upon them, which is when the leaves become white and mealy, a sign that they are near their destruction.

Gather them according to your

spending, for they will grow bigger every day, but withal, *harder*, and the *seeds* more compacted renders the *fruit* less agreeable to the taste: They are then in *perfection* a little before they begin to grow yellow.

Pumpcons - *Pumpcons* are raised also upon the *hot-bed*, and are removed like the former, but for the most part upon plain ground: being placed in some spacious part of your *Gar. den*, because their *shoots* and *tendrels* straggle a great way before they *knot* into *fruit*.

Trans-planting. When you *transplant* them, make their pits wide enough asunder, twelve foot or thereabout, and lay two bushels of rich *soyl* to every *plant*; because of the strength of the *plant*, water them abundantly.

Gathering The time of *gathering* them is in their perfect maturity, which is about *August*, nor do they spoil at all by lying upon the earth, but become daily *riper* by it.

When

When the first *cold* begins to come, gather them in a Morning, and heape them one upon another, that they may dry in the *Sun*, and afterwards carry them into some temperate Room upon boards, where let them lye without touching one another: above all, preserve them from the *frost*, for that will immediately perish them.

If you have plenty, and abound, you may put it into your ordinary House-hold bread, or that of your own table. But first you must *boyl* it after the same manner as you prepare it to *Fry*, on'y a little more tender, then drain the water from it, and wet your *flower* with this *mashe*, and so make your bread It will be of better colour, and better relish being a little *Dow*, and is very wholesome for those who stand in need of refreshment.

There is a small kind of *Pumpeon* which knots into *fruit* near the foot

without trailing, and bears abundantly: they must be *guelled*, leaving none but the fairest.

Potirons.

* a kind of
round
Pumpeon,
or Citro-
vil.

* *Potirons*, white and coloured, *Priest-caps*, *Spanish trumpets*, *Gourds*, and the like, are to be ordered as you do *Pumpeons*, with this only difference, that some of them would be *staked*, and not suffered to *ramp* upon the ground.

Seeds

The *seeds* of these, as also of *Pumpeons*, are to be saved, as you spend their *fruit*, but it must be carefully cleansed and dried in the air, and secured from mice, which devour these *seeds*, as well as those of *Melons* and *Cucumbers*.

SECT.

SECTION II.

*Of Artichocks, Chardons, and
Asparagus.*

THE *Artichock* is one of the *Artichokes* most excellent *Fruits* of the *Kitchen Garden*, and recommended not only for its goodness, and the diverse manner of *cooking* it; but also for that the *fruit* continues in season a long time.

Of these there are two sorts, the *Violet*, and the *Green*. The *Slips* which grow by the sides of the old *Stubs*, serve for *Plants*, which you must set in very good ground, deep dunged, and dressed with two, or three manures.

When the *Frosts* are entirely *Planting* past, in *April* you shall plant the *Slips*, having separated them from the *Stem* with as much *root* as you

can, that they may take the more easily; and if they be strong enough, they will bear *Heads* the *Autumn* following.

You shall plant them four or five foot distant one from another, according to the goodness of the *Soyl*; for if it be light and sandy, you may plant them closer; if it be a strong ground, at a greater distance to give scope to the *leaves*, which, with the *fruit* will come fairer, and bring forth more double ones.

They shall need no other *Culture* before *winter*, than to be dress'd and weeded sometimes.

> You shall cover them in *winter* to preserve them from the *Frost*; and to do this, they order them after divers manners; some cutting all the *Plants* within a foot of the ground, and gathering up the rest of the *leaves*, (as they do to *blanch Succory*) think it sufficient to make it up in form of a Mole-hill, leaving
out

out at the top, the extreame of the *leaves*, about two fingers deep, to keep the *plant* from suffocating; and then covering them with long dung, preserve them thus from the *frosts*, and hinder the *rain* from rotting them.

Others make *trenches* 'twixt two *ranges*, and cast the earth in long banks upon the *plants*, covering them within two fingers of the tops, as I shewed you above: And there be some which only put long dung about the *plants*, and so they pass the *winter* very well: All these several fashions are good, and every man abounds with his particular reason.

Only, be not over early in earth- Earthing:
ing them, least they grow rotten, but be sure that the great *frosts* do not prevent and surprise you, if you have many to govern. If you desire to have *fruit* in *Autumn*, you need only cut the *Stem* of such as have born *fruit* in the *Spring*, to hinder
them

them from a second *shoot*. And in *Autumn* these lusty *Stocks* will not fail of bearing very fair *heads*, provided that you dress and dig about them well, and water them in their necessity, taking away the *Slips* which grow to their sides, and which draw all the substance from the *plants*.

The *winter* spent, you shall uncover your *Antichocks*, by little and little, not at once, lest the cold air spoyl them, being yet tender, and but newly out of their warm *beds*: and therefore let it be done at three times, with a four days *interval* each time; at the last whereof, you shall dress, dig about, and trim them very well, discharging them from most of their small *slips*, not leaving above three of the strongest to each *foot* for bearers.

Chard.

To procure the *Chard* of the *Antichocks* (which is that which grows from the *roots* of old *plants*) you shall

shall make use of the old *stemmes*, which you do not account of. For it will be fit to renew your whole *plantation* of *Aaticocks* every fifth-year, because the *plant* impoverishes the earth, and produces but small *fruit*.

The first *fruits* gathered, you shall pare the *plant* within half a foot of the ground, and cut off the *Stemm* as low as you can possible; and thus you will have lusty *slips*, which grown about a yard high, you shall bind up with a *wreath* of long *straw*, but not too close, and then *inviron* them with *dung* to *blanch* them.

Thus you may leave them till the great frosts, before you gather them, and then reserve them for your use in some *Cellar*, or other place less cold.

But it is best to gather them from time to time as you spend them, beginning with the largest, and sparing the

the rest, which will soon be ready, having now all the nourishment of the plant.

Spanish
Chardon.

The *Spanish Chardons* are not so delicate to govern, as those of the *Artichock*, nor produce they *chards* so sweet and tender : they are to be tyed up after the same manner to make them white.

They spring of *seeds*, and are *transplanted* in *slips*. The flowers of these *chardons*, which are little *violet colour'd beards*, being dried in the *Air*, will serve to *turne milk* withal, and make it *curdle* like *rennett* : The *Spaniard* and *Languedociens* use it for that purpose.

Asparagus

Asparagus are to be raised of *seeds* in a *bed* apart, the ground prepared before with divers *diggings*, and well *dunged* : at the end of two years you may take up the roots and *transplant* them.

To lodg them well, you must make *trenches* four foot large, and
two

two in depth (leaving an interval of four foot wide 'twixt the *trenches* to cast the mould on which you take out of them) and make them very level at bottom; the earth cast in round banks on both sides, bestow a good dressing upon the bottoms of your *trenches*, mixing the mould with fine rich *dung*, which you must lay very even in all places. This done, plant your *Asparagus* by *line* at three foot distance, placing two *roots* together: You may range the first at the very edge of the *trench*, for that when you dig up the Alleys you may in time reduce them to a foot and half wide, casting the earth upon the quarters, and then cutting above a foot large on either side of your *Asparagus*, where the earth was heaped up, your plants will shoot innumerable *roots* at the sides of the Alleys.

You shall *plant* a third *range* in the midst, between the two which
we

we have named. It will be expedient to place them in Cross squares, that the *roots* being at a convenient distance, may extend themselves through all the *bed*.

Some curious persons put *rams-horns* at the bottom of the *trench*, and hold for certain, that they have a kind of Sympathy with *Asparagus*, which makes them prosper the better, but I refer it to the experienced.

Dressing.

They will need dressing but three times a year. The first, when the *Asparagus* have done growing: The second, at the beginning of *winter*; and the last, a little before they begin to *peep*: at every one of these dressings, you shall something fill, and advance your *beds* about four fingers high, with the earth of your *Alleys*, and over all this, spread about two fingers thick of old *dung*.

Three years you must forbear to *cut*, that the *plant* may be strong, not stubbed, for otheewise they will

will prove but small. And if you spare them yet four, or five years longer, you will have them come as big as *Leeks*, after which time, you may cut uncessantly, leaving the least to bear *seed*, and that the *plant* may fortifie.

During these four years, observing to give them the several dressings, as I have declared, your *bed* will fill, and your paths discharged of their *mould*, you may dig them up, and lay some rich *dung* underneath.

You know that the *plants* of *Asparagus* spring up and grow perpetually, & therefore when the *mould* of your *Alleys* is all spent upon the *bed*, you must of necessity bring earth to supply them, laying it upon the *bed* in shape like the lid of a *Trunk*, otherwise they will remain naked, and perish.

When you cut your *Asparagus*, ^{Cutting.} remove a little of the earth from about

bout them, least you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend those that lye hid, for so much will your detriment be, and it will *stump* your plant.

Such as you perceive to produce only small ones, you shall spare, that they may grow bigger, permitting those which spring up about the end of the *season* in every *bed*, to run to *seed*, and this will exceedingly repaire the hurt which you may have done to your plants in reaping their *fruit*.

S E C T. III.

Of Cabbages, and Lettuce of all sorts.

Cabbage.

THere are so many several sorts of *Cabbages*, that you shall hardly resolve to have them all in your *Garden*,

Garden, for they would emply too great a part of your ground, and therefore it will be best to make choice of such as are most agreeable to your *taste*, and that are the most *delicate*, and easiest to boyle, since the *ground* which produces them, and the *water* which boyles them, renders them either more or less excellent.

We have *seed* brought us out of *Seed. Italy*, and we have some in *France*, those of *Italy* are the *Cauleflower*, those of *Rome, Verona, and Milan*, the *Bosse*, the long *Cabbage* of *Genoa*, the *curled*, and others.

In *France* we have the ordinary *headed-Cabbage* of several sorts, and some that do not *head* at all, and therefore I think it necessary to treat here particularly of them all, as briefly as I can.

I will begin with *Cauleflowers* as Caule-
flowers. the most precious : they bring the *seed* to us out of *Italy*, and the *Italians* receive it from *Candia* and

M other

Seed other *Levantine* parts, not but that we gather as good in *Italy*, and *France* also; but it does not produce so large a *head*, and is subject to *degenerate* into the *bossé cabbages*, and *Navets*, and therefore it were better to furnish one self out of the *Levant*, either by some *friend*, or other *correspondent* at *Rome*: The *Linnen-Drapers*, and *Millaners* of *Paris*, can give you the best directions in this affair, which *traffick* in those places for *Linnen*, *Lace*, and *Gloves*.

To discover the goodnesse of the seed (which is the newest) it ought to be of a lively colour, full of oyle, exactly round, neither *shrivled*, *small* or *dried*, which are all indications of its age, but of a *Brown hue*, not of a *bright red*, which shews that it never ripened kindly upon the stalk.

Sowing Being thus provided with good seed, sow it as they do in *Italy* or *France*. The *Italians* sow it in *cases*, & shallow *tubes* in the full moon of *August*.

gust; It comes speedily up, and will be very strong before *Winter*: when the *Frosts* come, remove them into your *Cellar*, or *Garden-house*, till the *Spring*, and that the *Frosts* are gone, and then transplant them into good mould; thus you shall have white, very fair heads, and well conditioned, before the great heats of *Summer* surprize them.

The *Italians* stay not so long, as till their heads have attained their utmost growth, but pull them up before, and lay them in the *Cellar*, interrering all their roots and stalks to the very head; ranging them side by side, and shelving, where they finish their heads, and will keep a long time; whereas if they left them abroad in the ground, the heats would cause them run to seed.

The *French* are satisfied to have them by the end of *Autumn*, keeping them to eat in the *Winter*: not but that (being early raised) they

have some which *head* about *July* ; but the rest grow hard, and tough by reason of the extream heat, and improve nothing for want of a moisture, producing but small and trifling *Heads*, and most commonly none at all. And therefore I counsel you to sow but a few upon your first *Bed* in the *Meloniere* , thinly, sowing them in *lines* four fingers a funder, and covering them with the mould ; two or three ridges shall abundantly suffice your store.

Towards the end of *April*, when your *Melons* are off from their *Beds* and *transplanted* , you may renew your sowing of *Cauliflower*s, (as you were taught before) these will *head* in *Autumn* , and must be preserved from the *Frosts* , to be spent during the *Winter*.

Removing

You must stay before you remove them , till the leaves are as large as the *Palme* of your hand , that they may

may be strong. Pare away the *tops* of them, and earth them up to the very *necks*, that is, so deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you shall interr them to the last, and upmost *knot*; Moreover, you must hollow little *Basins*, of about half a foot *Diameter*, and four fingers deep, at the foot of each *stalk*, that the moysture may passe directly to the *Root* when you water them, it being unprofitably employed elsewhere.

The just *distance* in *transplanting*, Trans-
planting. is three foot asunder; two ranges are sufficient for each *Bed*: But be careful to keep them weeded, & dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them.

If you make *Pits* in the places where you remove them, and bestow

some good Soil (as I described in *Melons* and *Cucumbers*) they will the better answer your expectations, for they will produce much fairer heads.

Cabbage

All sorts of *Cabbages* whatever they be, must be carefully watered at first, for a few dayes after their planting, that they may take the better root, which you shall then perceive, when their leaves begin to erect, and flag no longer upon the ground

Watering

Sowing

All kinds of *Cabbages* are to be sown upon the *Melon-bed*, whilst the heat remains, that they may cheere, and spring the sooner, sowe them therefore very thin, in *travers* lines cross your *Melon-bed*.

In *April*, you shall sowe fresh upon the same bed, and place where your *Melons*, and *Cucumbers* stood.

Birds

Now forasmuch as the *Birds* are extremely greedy to devour their seeds as soon as they peep, because they

they bear the *busk* of it upon the tops of their leaves; I will teach you how you may preserve them. Some spread a *Net* over the *Beds*, sustaining it half a foot above the surface: others stick little *Mills* made of *Cards*, (such as Children in play run against the winde with) and some make them with thin *Chips* of *Firre*, (such as the *Comfit-makers* boxes are made withal) tying to a tree or *Pole* some *Feathers*, or thing that continually trembles; this will extreamly affright the *Birds* in the day time, and the *Mice* in the night; for the least breath of *winde* will set them a whirling, and prevent the mischief.

There breeds besides in these Worms beds a winged *Insect*, and *Palmer-worms*, which gnaw your feeds and sprouts: To destroy these *Enemies*, you should place some small *vessel s*, as beer-glasses, and the like, sink-

ing them about three fingers deeper than the surface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in these they will fall, and drown themselves as they make their *subterranean* passages.

Large-sided
cabbages.

The *large-sided Cabbages*, shall not be sown till *May*, because they are so tender; and if they be strong enough to be removed by the beginning of *July*, they will head in Autumn: To my *Gusto* there is no sort of *Cabbage* comparable to them, for they are speedily *boyled*, and are so delicate, that the very grossest part of them melts in ones mouth: If you eat broth made of them, Fasting, with but a little *bread* in it, they will gently *loosen* the belly, and besides, whatever quantity of them you eat, they will never offend you; Breifly, 'tis a sort of

Cabbage, that I can never sufficiently commend, that I may encourage you to furnish your *Garden* with them, rather than with many of the rest.

Of the *White-headed Cabbage*, ^{white Cabbage:} those which come out of *Flanders* are the fairest, and of these, one of the *heads* produced in a rich mould, hath weighed above *fourty pounds*.

Those of *Aubervillieres* are very free, and a delicate meat.

There is another sort of *Cabbage* streaked with *red veines*, the stalk whereof is of a *purple colour* when you plant it, and they seem to me, the most natural of all the rest; for they *pome*, close to the ground, and shoot but few leaves before they are headed, growing so extreamly close, that they are almost flat at top.

The

Red Cab-
bage

The *red Cabbage* should likewise have a little place in your *Garden*, for its use in certain diseases.

perfumed
Cabbage.

There is yet another sort of *Cabbage*, that cast a strong *muskie Perfume*, but bear small *heads*, yet are to be prized for their excellent odor.

The *pale tender Cabbages* are not to be sown till *August*, that they may be removed a little before the *Winter*, where they may grow, and furnish you all the winter long, and especially during the greater *Frosts*, which do but soften, mellow, and render them excellent meat.

* A long
excellent
Cabbage.

They plant also all those *Italian kindes*, of which the * *Pancaliers* are most in esteem, by reason of their perfum'd relish.

planting

To plant all these sorts of *Cabbages*, the ground deeply trenched, and well dunged *beneath*; you shall tread it out into beds of four foot large, and within a foot of the margin, you

you shall make a small *trench*, four fingers in depth, and of half a foot large, *angular* at the bottom, like a *Plough-Furrow* newly turned up: In this *Trench* (towards the Evening of a fair day) you shall make holes with a *Setting stick*, and so plant your *Cabbages*, sinking them to the neck of the very tenderest leaves; having before pared off their *Tops*, Place them at a convenient distance, according to their bigness and spreading; then give them diligent *Waterings*, which you shall pour into these furrows only; since it would be but superfluous, to water the whole bed.

A man may *transplant* them confusedly in whole quarters, especially, the paler sort, for the frosts; but it is neither so commodious as in *beds*, for the ease of watering them, nor for the distinction of their *species*: Be careful to take away all

all the dead leaves of your *Cabbages*, as well that they may look handsomely, as to avoid the ill *sente* which proceed from their corruption, which breeds, and invites the *Vermine*, *Snails*, *Frogs*, and *Toads*, and the like which greatly endamage the *Plants*.

Seed.

When their *heads*, and *pomes* are formed, if you perceive any of them ready to run to *seede*, draw the plant half out of the ground, or tread down the *Stem*, till the *Cabbage* inclines to one side; this will much impede its *seeding*, and you may marke those *Cabbages* to be first spent.

For the *seeds*, reserve of your best *Cabbages*, *transplanting* them in some warm place, free from the *Winter* winds, during the greater frosts, and covering them with *Earthen Pots*, and warm soyl over the pots: But when the weather is *mild*, you may sometimes shew them
the

the air, and *reinviolate* them with the *sun*, being careful to cover them again in the evening, least the frost surprise them.

Others you shall preserve in the *house*, hanging them up by their *rootes* about a *fortnight*, that so all the *water* that lurks amongst the leaves, may drop out, which would otherwise rot them. That season past, bury them in ground half way the *stalk*, ranging them so neer, as they may touch each other.

For those which arrive to no *head*, you need onely remove them, or leave them in the places where they stand, they will endure the *Winter* well enough, and run to *seed* be- times.

When the *seed* is ripe (which you will know by the driness of the *swads*, which will then open of themselves) you shall gently pull up the *Plant*, drawing it by the *stalks*, and lay them aslope at the foot

foot of your *Hedges* or *Walls* to dry, and perfect ther maturity : but it will not be amiss to fasten them with some small twig of an *Ozzer*, for fear the *Winde* fling them down, and disperse a great deale of the *Seeds*.

Season of
sowing.

In *August* you shall sowe *Cabbages* to head, upon some bed by it self, there to passe the *Winter*, as in a *Nursery*, till the *Spring*, when you must plant them forth in the manner I have already taught : and by this means you will have headed *Cabbages* betimes, especially, provided that you be carefull in well ordering them.

Insects

There are several little *Animals* which gnaw, and indammage *Cabbages*, as well whilst they are yet young and tender, as when they be arrived to bigger growth ; as a certain green hopping *Flie*, *Snails*, *Ants*, the great *Flea*, &c. The best expedient I finde to destroy these *Insects*,

is,

is, the frequent watering, which chases them away, or kills them: For during the great heats, you shall see your *Cabbages* dwindle, and pine away, every day importun'd by these Animals.

At the full of the *Moon* every Month, if the weather be fair, it is good to sow your *Cabbages*, that you may prevent the disorders, which these *Devourers* bring upon them: and you may do it without expence, by sowing them upon the borders under your *Fruit-Trees*, which you must frequently dig, and besides the waterings which you must bestow upon your young *Plants*, will wonderfully improve your *Trees*.

There is a curious sort of *Cabbages*, which bear many heads upon the same stalk, but they are not so delicate as the other.

When you have cut off the heads of your *Cabbages*, if you will not extirpate the *Trunk*, they will produce small

* Small
dishes of
several
things,
which
stand

twixt the
greater, to
garnish the
table.

Lettuce.

Sowing.

small *sets*, which the *Italians* call *Broccoly*, the French *des Broques*, and are ordinarily eaten in *Lent in Tease Pottage*, and * *Intermeßes* at the best *Tables*.

There are almost as many sorts of *Lettuce* as there be of *Cabbages*, and therefore I have ranged them together in the same *chapter*.

For such as *harden*, and grow into *heads*, we have the *Cabbage-Lettuce*, and a sort that bears divers *heads* upon the same *stalk*.

The *Cockle-Lettuce*, the *Genoa*, *Roman*, and the *curled lettuce*, which pome like *Succory*.

Others, that grow not so *close*, as a sort of *curled lettuce*, and several other *species*: Others which must be *bound* to render them *white*, such as the *Oak-leaved*, the *Royal*, and *Roman*.

Lettuce may be sown all the year long, *Winter* excepted: for from the time that you begin to sow them upon

cal upon your first *Bed* (as I have de-
 and scribed it in the *Article of Melons*)
 ease to the very end of *October*, you may
 be raise them.

To make them *pome*, and *head* like Transf.
Planting.
 a *Cabbage*, you shall need only to
 and transplant them, half a foot, or little
 oge more, distant, and this you may do
 into upon the borders, under your *hedges*,
 ruce, *Trees*, and *Palisades*, without em-
 eads ploying any other quarter of your
 Garden.

Re- During the excessive heat of the
 nuch year, it will be difficult to make
 , as them *head*, unless you water them
 l o- plentifully, because the Season
 be prompts them to run to *seed*.

Those of *Genoa* are to be preferred
 be before all others, by reason of their
 uch bigness, and for that they will en-
 nd dure the *winter* above ground, be-
 ear ing *transplanted*; or you may make
 om use of them in *Pottage*, and for that
 em they furnish you with heads from
 on the very end of *April*.

N

For

For such as do not come to *head* at all, you need only sow them, and as they spring to thin them (that is *extirpate* the superfluous) that those which remain may have sufficient scope to spread: some *transplant* them, but it is lost labour, the *Plant* being so easily raised.

Roman
Lettuce

Heading.

The *Lettuce-Royal* would be removed at a *foot*, or more distance; and when you perceive that the *plants* have covered all the ground, then in some fair day, and when the morning *dew* is vanish't, you shall tie them in two or three several places one above another, which you may do with any long *straw*, or *raw-hemp*, and this, at several times, *viz.* not *promiscuously*, as they *stand*, but choosing the fairest *plants* first to give room and air to the more feeble, and by this means they will last you the longer: The first be-
ing

ing *blanched*, and ready before the other are fit to bind.

If you would *blanch* them with Blanching more expedition, you shall cover every *plant* with a small earthen Pot, fashioned like a *Gold-Smiths Crucible*, and then lay some *hot soyl* upon them; and thus they will quickly become white.

Lettuce-seed is very easily gathered, because the great heats Seed cause it to spring sooner up then one would have it, especially the earliest sown. Pull them therefore up as soon as you perceive that above half of their *flowers* are past, and lay them a ripening against your *hedges*, and in ten, or twelve days they will be dry enough to rub out their seed betwixt your hands, which being cleansed from the *husks* and *ordure*, preserve, each kind by it self.

SECTION IV.

Of Roots.

Roots:
Parsnep.

THE Red Beet, or Roman Parsnep, as the greatest, shall have the preheminance in this Chapter. They should be placed in excellent ground, well soyl'd and trenched, that they may produce long and fair roots, not forked; for if they do not encounter a bottom to their liking, they spread indeed at head, but have always a hole in the middle, which being very profound, renders them rough and full of Fibers, to the great detriment of their colour, which makes them despised. And therefore, if, to avoid the expence, you do not trench your Garden, you must of necessity bestow two diggings one upon another, as I shall here teach you, a Diminutive only of trenching.

You

You must dig a Furrow all the length of your *Bed*, a full foot deep, and two foot large, casting the earrh all at one side, then dig another course in the same *trench*, as deep as possible you can, without casting out the mould: afterwards sling in excellent *dung*, fat and rich, which must lye about four fingers thick; and for this, the *soyl* of *Cows* and *Sheep*, newly made after fothering time is past, is the best. When this is done, dig a second *trench*, casting the first mould upon this Compost, and lay *dung* upon that likewise; then dig the next, and cast *soyl* upon that, as you did upon the first, and so continue this till you have *trenched* the whole *Bed*. Your last Furrow will be but a single depth, for which you may consider of these expedients, and take that which best pleases you, and which will cost you least to fill; or else you may

fetch the earth which you took out of the first *trench*, and fill it up even, setting your *Level* on, or leaving it void, to cast your *weeds* into, where they will consume, and become good soyl, reserving so much earth as will serve to make the *Area* of the bed even at every dressing which you give it.

This 'manner of good husbandry is what I would have described before in the first *Section* of the former *Treatise*, when I spake of *trenching* the ground, when I promised to shew how you should better, and improve your *Garden* at less charge, and this I esteem sufficient for the raising of all sorts of *pot-herbs* and *pulse*.

Sowing

The *winter* intirely past, you shall sow your *Red Beets* either upon *Beds*, making holes with the *setting stick* fourteen or fifteen inches asunder, and dropping 3 *seeds* into every hole, or confusedly, to be *transplanted*,
those

those which are not *transplanted* be subject to grow forked, but those which you thus remove, grow ordinarily longer, and fairer; because you will be sure to choose the likeliest plants.

In removing the plants you shall practise the same rule that I shewed in *Cabbages*, excepting only, that you cut not off the *tops*. Remov-
ing.

A little before the *frosts* you shall draw them out of the ground, and lay them in the house, burying their *Roots* in the *Sand* to the neck of the *Plant*, and ranging them one by another somewhat shelving; and thus another bed of sand, and another of *Beets*, continuing this order to the last. After this manner they will keep very fresh, spending them as you have occasion, and as they stand, and not drawing any of them out of the middle, or sides for choyce. Housing.

Seed.

For the *seed* you shall reserve of the best and fairest *Roots*, which you shall bury as you did the rest, to re-plant in the *Spring*, in some voyd place near the borders of your *fruit-hedges*; because there you may stop its growth, which the winds would overthrow by reason of its over-*lopping*, and poize; unless it be sustained: or except that you had rather place them in some *Bed*, where you must support them with strong stakes for the purpose.

The *Grain* ripe, pull up the *plants*, and tye them to your *pole-hedge*, that they may dry, and ripen with the more facility, then rub it out gently 'twixt your hands, and be sure to dry it well, to preserve it from becoming musty.

Carrots.

Carrots, and *Parsneps* are to be governed like *Beets* but are much more hardy, and easily endure the *winter* without prejudice, till the *Spring*, when they run up to *seed*,
and

and are then not to be eaten: and therefore you shall draw your provisions in the *winter*, and preserve them for your spending, as you did the *Beets*.

There are *Carrots* of three colours, yellow, white, and red. The first of these is the most delicate, for the *Pot* or *Inter-mefs*: If you would have those that be very tender in *May* (as the *Picards*, and those of *Amiens* have them, who put them in their *Pottage* instead of herbs) you must *soyl* the ground, and prepare it by good dressing before *Summer*. In *August* you shall sow at the decrease of the *Moon*: They will spring before *winter*, and when you cleanse them from *weeds*, you must thin them where you find they grow confusedly, since you need not *transplant* them as you do your *Beets*. Season.

For the *seed*, chuse the very *Seed* prime and longest *Roots*; lay them all *winter* in the *Ceilar*, and set them in

in the ground again at the *Spring*, as you do Beets, that they may run to seed: and in case you leave any in the ground, they will easily pass the *winter* without rotting, and come to seed in their season: but it is best to draw them out, as I said, that you may cull the best for *propagation*; a Rule to be well observed in all sorts of *plants*, if you be ambitious to have the best.

Sa'sifex.

Garden *Salsifex* is of two sorts, the common is of a *Violet* colour, the other is yellow: This is the *Salsifex* of *Spain*, which they call *Scorsonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their *leaf* like the small five-rib'd *Plantine*, and those of the yellow, are much larger.

It is but very lately that we have had this *Scorsonera* in *France*; and I think my self to be one of the first: 'Tis a *Plant* abundantly more delicious than the common *Salsifex*,
and

and has preheminance above all other *Roots*, that it does not lye in the ground as other roots, which become stringy, and endure but a year: Leave these as long as you please in the Earth, they will dayly grow bigger, and are fit to eat at all seasons; though it yearly run up to *seed*.

'Tis good to scrape off the brown *Dressing*. crusty part of the rinde (from whence they derive their name *Scorfonera*) and to let them soak a while in fair water, before you boyl them; because they cast forth a little Bitterness, which they will else retain, and that the common *salsifex* is free of; which being simply washed, are boyled, and the Skin peeled off afterward.

There are two seasons of *sowing*; *Season*. in the *Spring*, and when the *Flower* is past; letting the seed fly away: for the more uniformity, they are sown in *Lines* upon *Beds*; four ranks

ranks on a *bed* : when they blow, you must Raile about your *bed* with stakes, and poles like a *pole-hedge*, for fear the wind break their stalks, and fling them down, to the great prejudice of your *seed*. But the common *Salsifex* does *flower* before the *Spanish*.

Seed.

To gather the *seed*, you must be sure to visit your *Salsifex* four, or five times a day, for it will vanish, and fly away like the down, or *Gossemeere* of *Dandelyon*, and therefore you must be watchful, to gather all the *beards*, and taking them with the tops of your fingers, pluck out the *seed* (as soon as ever you perceive their heads to grow *downy*) which you shall put into some earthen pot (which must stand ready, near the *bed*, that you may not be troubled to carry it in and out so often) covering it with a tyle, to keep out the rain, &c.

There

There are three sorts of *Ra-Radishes*.
dishes. The *Horse-Radish* the *black-*
Radish, and the *Small ordinary-*
eating Radish.

The *Horse-Radish* is a gross kind Horse-
Radishes,
of food, very common in *Limoges*
amongst the poorer people, who di-
versly *accommodate* them, by *boyl-
ing*, *frying*, and eating them with *Oyl*,
having first cut them in slices, and
soaked them in *water* to take away
their rankness: You may sow them
all *July* even to three times, that in
case the first crops do not prosper,
the other may. They affect a *sandy*
ground well soyled, and turned up
two, or three times, and so they will
come very fair, there are some that are
as big as a *two penny loaf*: You must
draw them out of the ground before
the *frosts*, and conserve them in a
warm place, as you do your *Turneps*.

For their *seed* you need only leave
the fairest in the ground, which
will pass the *Winter* well enough,
and

and produce you their seed in their season: but the most certain way is, to transplant some of the biggest, as soon as the hard Frosts are past.

The *Black-Radish* is little worth, but they are raised as the smaller are.

Small
Radish.

The smaller *Radish*, or little *Rabbon*, may be sown at every decrease of the *Moon*, from the time you begin your hot *Melon-Bed*, to the end of *October*. They are several ways ordered: for if you desire them very fair, *transparent*, clean and long, you must when you sow your *Melons*, in some part of the *Bed*, (whilst it yet remains warm) make holes as deep as your finger, three inches distant from each other. In every of these holes drop in two *Radish seeds*, and covering them with a little sand, leave the rest of the hole open: thus they will grow to the whole length of your finger, higher than otherwise they would have

Sowing.

have done, and not put forth any leaves, till after they are come up above the level of the *bed*.

When your *Melons* are *transplanted*, you may sow them upon their *bed*, and in other open ground, by even lines.

Let the first sown run to *seed*, and gather them when you first perceive their *swads* below to open and shead: then lay them to ripen and dry, along your *Hedges*, as I instructed you before. The best *seed* which we have comes from the *Gardens* about *Amiens*; where, amongst their low grounds, they raise that which is excellent. At their first coming up, they appear like the *wilde*; but after the fourth, or sixth leaf, they grow very lusty, provided they be well watered.

There are several sorts of *Turneps* *Turneps*. which I shall not particularize; I shall only affirm; that the lesser are the best, and most agreeable to

to the tast, the other being soft, flashy and *insipid*.

Season.

You may sow them at two seasons; at *Spring*, and in the beginning of *August*. All the difficulty is, in taking the right time; for if the weather prove wet, the *seed* will burst, and not *sprout* at all: If too dry, it will not come up, and therefore, if you perceive your first season to fail, you shall give them a second *digging* or *hewing*, and sow a new. So soon as they come up, and have two or four leaves, if the weather be very dry, the *Ticquet*, or winged-wormes, and the *flea*, will fall upon them and devour them, and all your pains: therefore (as I said) if you see your first to have failed, you must begin again.

Vermine.

To be excellent, they must not remain above six weeks in the ground, least they become *worm-eaten*, withered, ill meat, and full of strings.

House

House them in winter in your Cell-Housing, or some other place where they may be exempt from the frost, and without any other trouble, save laying them in heaps, or bunches.

For the seed, reserve the biggest, longest, and brightest roots, which you shall plant in the ground at spring, and draw forth again when you perceive the pods to open; then set them a drying, and afterwards rub out the seed upon a sheet, expos'd the remainder of the day to the Sun, to exhaust their moisture; then, having well cleansed it, reserve it in some temperate place.

We will range Parsly also among the roots, though its leaf be the most in esteem, and used in several dishes, serving oftentimes instead of Pepper and Spice.

When the frosts are past, you shall sow the greater, and lesser sort of Parsly, the Pennach't, and the curled, in ground deeply dug, and well

well soyled, that it may produce long, and goodly *roots*. Sow your *seed* upon your *bed* in each four *lines*, the mould made very *fine*, and well raked: You may sow *Leeks* over them, chopping them gently in with the *rake* only: when all is clear, cover the *whole bed* about two fingers thick with some *dung* of the old *bed*, as well to amend the ground, as to preserve the *seed* from being beaten out with the rain, your watring, and from bursting.

Dressing.

Now since *Parsly-seed* lyes a month in the ground, before it comes up, the *Leeks* will have time enough to spring, and be sufficiently strong to be removed, and when you pull them up for this purpose, it will serve as a second *dressing* and *weeding* to your *parsly*; and when by this means they are grown, you may thin them where you perceive the plants come up too thick, which will very much improve them.

You

You may cut the leaves whenever you have need, without the least detriment to the *plant*.

Leave the *roots* in the ground for Roots: your use, because they daily grow bigger, and that even all the *winter* long; however you'll do well to take as many up, as you conceive you may need, least when the earth is hard *frozen*, you can procure none in case of necessity.

For the *seed*, let one end of your Seed. *bed* stand unpulled-up, till it is all ripe, which you must set a drying, as you did the others.

The *Skerret* comes of *seed*, and of Skerret. *plants*; but the best, and fairest of *plants*, and of these, those which they bring from *Troyes* in *Champagne*, are most esteemed.

To plant them, you must in spring, the ground well dug, and dressed, make four small *rills* on each *bed*, two fingers deep, then make holes with the *dibber* at half inch distance,

setting in every hole two, or three young *slips*, which you may take from the old plants, being careful to water them at the beginning.

Spendings Draw them out of the ground according as you spend them, the rest which you leave, will grow bigger, and in their season produce their *seed*.

Rampions *Rampions*, though it be a plant very agreeable to the tast, and which they have several ways of dressing: Yet I will not spend time in teaching you how to order them, since they grow wild in sufficient quantity, and are not worth the trouble of raising.

Jerusalem Artichock *Jerusalem Artichocks* are round roots, which come all in *knots*, and are eaten in *Lent*, like the bottoms of other *Artichocks*: they need no great ordering, and if they be planted in good ground, they will flourish exceedingly.

Seed They are raised of *seed*, and planted in *roots*, bearing flowers, like

like a small *Heliotrope*, in which there grows a world of seed. The *Physicians* say that the use of them is prejudicial to the health, and that they are therefore to be banished from good Tables. Danger!

SECT. V,

Of all sorts of Pot-herbs.

VVE will begin with the white Beet as being the greatest of all the *Pot-herbs*, and of which there is more spent than of any of the rest.

The white *Beet* or *Beet-Card* (for *Beet*. so some will call it in imitation of the *Picards*, who really merit the honour to be esteemed the best and most curious *Gardiners* for herbs, before any other of all the *Provinces* of *France*: Be it that their soyl and *Climate* produce more, or that

O 3

they

Season.

Trans-
Planting.

they are more industrious. Their *Herbs* are a great deal more fair and large, than in other places. I have seen of those amongst them that have been of eight inches *Circumference*, or little less, and in length proportionable to their thickness) is to be sown at spring, when the *frosts* are quite gone. You may make use of your *Hedge-borders* for this purpose, and when they come to have six leaves, you shall *transplant* them in ground that has been deeply *trenched* the *Autumn* before, and lain mellowing all the *winter*. Before you remove them, soyl the ground very well, and then giving it another digging, turn the *dung* into the bottom, then taking them out of your *Nursery beds*, cut off their tops, and *transplant* them in *quarters*, two ranges in a *bed*, and a yard distant, making a small *Trench* or *Line*, as I shewed before, concerning removing of *Cabbages*,

gages, which I forbear to repeat to avoid prolixity.

If you would have them abound in fair *Cards*, you must keep them well *hou'd*, *weeded*, and *watred*, when you perceive they need it.

You must not cut them when you *Gathering* gather, but pull them off from the plant, drawing them a little aside, and so you shall not injure the *stalk*, but rather improve those which remain: a little time will repair its loss.

Plant not those for *Cards* which you shall find *green*, for they degenerate.

You may sow them all the *Summer* *Sowing*, that you may have for the *Pot*, and to *farce*, such as are tender: also at the end of *August*, which you may let stand all the *winter* as a *Nursery*, and *transplant* at *Spring*, which will furnish you with *Leeks* very early.

There is a *Red Bete*, if you desire *Red Bete* to have of them, for *Curiosity* rather

than for use, because they produce but small *Cards*, which being boyled, lose much of their *tincture*, becoming pale, which renders them less agreeable to the Palat, and to the Eye, than the white.

Seeds.

For the *seed*, leave growing of the whitest and largest, without cropping any of their leaves, which you shall support with a good stake, lest its weight overthrow it, to the prejudice of the *seeds*, which would then rot in lieu of ripening. Two *Plants* are sufficient to store you amply, which you shall pull up in fair weather (when, by the yellowness of the colour you shall judge it to be ripe) and lay a drying, afterwards, rub out the *seeds* with your hands upon some cloth, and cleansing it from the *bushs*, give it a second drying, lest it become *musty*; for being of a spongy substance, as the Red *Beets* are, it will continue a long time moyst.

There

There is another sort of *Beets*, which is called *Orache*, very agreeable to the tast, it is excellent in *Pottage*, and carrys its own Butter in it self: it is raised as the former is, excepting only that you may plant it nearer, and needs no transplanting, 'tis sufficient that it be weeded, and houed when there is cause.

There are several kinds of *Garden Succory*, *Succories*, different in leaf and bigness, but resembling in tast, and which are to be ordered alike.

Sow it in the *spring* upon the border-Season. ders, and when it has six leaves, replant it in rich ground, about eighteen inches distance, paring them at the tops. When they are grown so large as to cover the ground, tye them up, as I instructed you before, where I treated of *Rom. Lettuce*, not to bind them up by handfuls as they grow promiscuously, but the strongest, and forwardest at first, letting the other fortifie. I remit you thither to avoid repetition. It

It is in the second *Section*, *Art. Lettuce*, where you will also find the manner of whitening it under earthen Pots.

Blanching There is yet another fashion of *Blanching* it. In the great heats, when instead of heading, you perceive it would run to *seed*, hollow the earth at one side of the *plant*, and couch it down without violating any of the leaves, and so cover it, leaving out only the tops and extremity of the leaves, and thus it will become white in a little time, & be hindered from running to *seed*.

Those who are very curious, bind the leaves gently before they inter them, to keep out the *Grit* from entering between them, which is very troublesome to wash out, when you would dress it.

Remember to couch them all at one side, one upon another, as they grew being planted, beginning with that which is nearest the end of the

Bed,

Let the second *Bed*, and continuing to lay them the second upon the first, and the third upon the second, till you have finished all the ranges.

I find likewise two other manners of *Blanching* them for the winter; The first is at the first *Frosts*, that you tie them after the ordinary way, and then at the end of eight, or ten days, plucking them up, couch them in the *bed*, where you raised them from *seeds*, making a small *trench* cross the *bed*, the height of your *plant*, which will be about eight inches, beginning at one end. In this you shall range your *plants* side by side, so as they may gently touch, and a little shelving: this done, cover them with small rotten *dung* of the same *bed*: Then make another *Furrow* for a second range, in which order lay your *plants* as before, continuing this order till you have finish'd; and last of all, cover the whole *bed* four fingers thick, with hot *soyl*, fresh drawn

drawn out of the Stable; and in a short time they will be *blanched*. If you will afterwards cover the *Bed* with some Mats placed assant, like the ridge of a house, to preserve them from the *rain*, they will last a very long time without rotting. When you would have any of them for use, begin at the last which you buried, and, taking them as they come, draw them out of the *range*, and break off what you find rotten upon the place, or that which has contracted any *blackness* from the dung, before you put it into your Basket of the *Kitchen*.

Houſing.

A second manner of preserving it, is, to interr it, as before, in *Furrows* of Sand in the *Celler*, placing the *root* upmost, lest the Sand run in between the leaves, and you find it in the *Dish* when they serve it. You need not here bestow any *dung* upon them, it is sufficient that the Sand cover the *Plant* four fin-

gers

gers high, and when you take it out for use, before you dress it, shake it well the Root upmost, that all the Sand may fall out from the leaves. Take them likewise as they happen to lye in the *Ranges*.

There is a kind of *Succory*, which hardens of it self without binding, which is a small sort, but very much prized for its excellence.

For the *seed*, leaves of the fairest ^{Seed} *Plants* growing, and particularly, such as you perceive would whiten of themselves, and head, without tying. Let it well *mature*, though it a little over-ripen; since it is not subject to scatter and fall out as many others are. On the contrary, when being exceedingly dried, you shall lay it upon the *Barn-floor* you shall have much ado, to fetch out the *seeds* from the *heads*, though you thrash it with a *Flail*.

of

Endive.

Of *Endive* or wilde *Succory*, some of it bears a blew *Flower*, others a white, it is to be governed like the *Garden*, but with less difficulty; for you need only sow it in a small *Rill*, weeding, hoving, and thinning it in due season.

Blanching

To *blanch* it, cover it only with reasonable warm *dung*, and drawing it out at the first appearance of

Housing.

Frost, keep it under *sand* in your *Cellar*, as you do other *roots*: but first, it ought to be almost white of it self: The *root* is very much esteemed, which has made me dubious whether I should not have placed it amongst them, but I concluded it most properly reserved with the curled *Succory*, in respect of their conformity, as well in growing, as in producing its *seeds*.

Sorrel.

Of *Sorrel* we have very many kinds, the Great, the Lazy, &c. for as much as one leaf is sufficient for *Pottage*, being so prodigiously large,

large, that they have some leaves seven inches broad, and fifteen, or eighteen long: It is a sort which has been transported out of the *Low-Countreys*, and I have had of the first.

A second kind is another large *sorrel* resembling *Patience*.

A third produces no *seed*, but is propagated from the small side-leaves, which it shoots when it begins to spread in the ground.

A fourth is the small *sorrel* which we have had so long in use.

A fifth is the round-leaved *sorrel*, large, and small, which also does not *seed*, but is to be raised of the little *strings* with which it o'respreads the ground, and by little *tendrels* which grow about the *plant*, and which you may take up in *tusts* to furnish your *beds* withal.

A sixth is the wild *sorrel*, frequently found upon the *up-lands*, and therefore not worth the pains to plant in *Gardens*.
Lastly,

Lastly, there is a seventh fort, which bears a small *triangular* leaf called *Alleluja*, it is very delicate and agreeable, by reason of its acidity, like the other *Sorrel* for taste, but excellent in *pottage*, *Farces* and *Sallades*, as being endowed with the same qualities and relish of the other *Sorrel*.

Sowing.

You may sow all those forts, which produce seed, after the frosts, in narrow *rills*, four in a bed, but be diligent to weed it, least it be over-grown; when it is a little strong, thin it a little, that it may the better prosper, and if you please, you may furnish other beds with what you take away. But it is the best way if you would *transplant* it, to gather of the strongest, and at the beginning of *Autumn* or *Spring*, make borders apart: They do well either way, continue long in perfection, even till ten, or twelve years. But then it will be fit to re-

Trans-
planting.

move

move it, because the ground will be weary of being alwayes burthened with the same *plant*, and delights in diversity: besides, the *rootes* crowding, and pressing one another, cannot find sufficient substance to nourish and entertain them.

They must be *dug* at least *thrice* a year, which should be at the entry of the hard *frosts*, you must shake some Melon-bed *dung* upon them: The Soil of *Poultry* is excellent, and makes it wonderfully flourish. Dressing?

At this second *digging*, you shall *extirpate* what ever you find grow scatering out of range by the shedding of *seed*, and *guel*d them also about, cutting off all the leaves and stalks neer the ground, before you cover them with the *dung*.

The *seed* is easily gathered from such as bear it, for it runs up at *Midd-summer*, and when you see it ripe, cut off the stalks close to ground, afterwards being dried, Seed!

P

it

it soon quits the *pouches*, cleanse it well, and preserve it for use.

Patience.

Patience must be ordered like *Sorrel*: The plant is not so delicious to the *Palate*, however one would have a bed of it, that your Garden may be compleat.

Borrage.

The Vertues of *Borrage* recommends it to your Garden, though it impair the colour of your Pottage, darkning it a little. The Flowers of it are a very agreeable service, to garnish the *meat*, *pottages*, *sallades*, and other dishes; since by reason of their sweetnesse, they may be eaten without any disgust.

Sowing.

It is to be sowne in the spring, like other herbs, and may be left in the ground; their hardy roots supporting the hardest *frasts*, sprouting afresh in the Spring: The Gardiners of *Paris* pull up the whole plant, and sow it many times in the year, to have it alwayes tender.

For

For the ordering of it, it is sufficient that it be gently *honed* and *weeded*.

For the *seed*, let the fairest plants Seed.
run, and when they are full ripe on the *stalke*, gather, and save it.

Bugloss is to be govern'd like *bor-* Buglosse.
rage, and therefore I will spend no more time upon it.

Chervil, besides what I told you Chervill.
before, that you should *sowe* it upon *Beds* to compose smaller *Salades* at the end of *Winter*; It will be good to *sowe* new from moneth to moneth (though it be but little) that you might still have it *fresh* and more tender, than that which is old sowne. The borders of your *Wall-fruit* and *hedges* may serve for this effect, forasmuch as it cannot prejudice your *Trees*, being so small, and requiring so little substance for its growth, and the small time of its *Sojourn* in a place.

Seed.

You shall let one end of your *beet* run to *grain*, which will amply suffice to furnish you, let it *ripen* well upon the *stalk*, then pull it up, or cut it, and dry it perfectly, before you reserve it.

There is another sort of *Spanish Chervil*, which is called *Myrrhis Odorata*, whose leaf much resembles *Hemlock*: But very agreeable to the *tast*, having a *perfume* like the green *Anis*, and much pleasanter, being a little chewed.

At the *spring*, when it makes a shoot from its old stalk, they cover it with small *dung*, and then with hot *soyl* over to choak it, that it may be fit for *Salads*; It is infinitely to be preferred before *Allisanders*, or the *Sceleri* of *Italy*.

Sowing.

You shall sow it in *spring* in some place by it self, and till it be come up, do nothing to it, besides cleansing it of *weeds* as they *spring* up,
it

it being sometimes a whole year under ground.

The seed you shall gather in its season, and order it as you do the rest. Seed,

Allisanders are to be ordered as I now shewed you in *Spanish* Allisanders,
Chervil, only the seed of it does not lye so long hid, and that it is not to be eaten, till it be buried under the dung, or covered with pots like *Succory*.

Italian Sceleri shall be treated after the same manner: the shoot, or stalk is that which is the most excellent in the plant, because it is so delicate and tender. Sceleri:

These three last plants, are not to be sown every year, but preserve themselves in the ground during *Winter*, without prejudice. Sowing,

Of *Purslaines* I find four sorts, the Purslain.
Green, the *White*, and the *Golden*, lately brought us from the *Islands*

of *St Christopher*, which is the most delicate of all the rest; and lastly, the small wild *Purslaine*, which the ground *spontaneously* produces, and is therefore least esteemed.

Sowing.

It is to be sowne at *spring* upon the *bed*, and all *Summer* long, to have alwayes that which is tender, but *first*, you must dig the earth well, and throughly dresse it: sprinkle your *seed* as thin as you can, which is the more difficult to do, because the grain is so exceeding small; and when it is sowne, you shall cover it no otherwise, than by clapping the *bed* with the back of your *spade*. This done, water it immediately, that you make no holes in the *bed*, thus it will come speedily, provided that you ply it with refreshments at the beginning.

Trans.
planting.

To be master of excellent *seed*, you must transplant it, and thus you will produce goodly *stalks* to *pickle*, and serve to put in your winter *Salads*, and in *pottage*. You

You shall perceive the *graine* to be ripe, when it lookes very *black*, and then you shall pull up the *plant*, and lay it upon a *Sheet* to wither, and dry in the Sun: But at *night*, carry it in the same *sheet* into the house, and the next day, expose it again, continuing so to do, till it be all perfectly *ripe*; then rub it 'twixt your *hands*, and poure it into another *sheet* to dry thoroughly, before you *box* it up. You shall set your *plants* a drying again for some dayes after, and they will furnish you with more *seed*, which could not be gotten out the first time.

You shall finde that new *seed* is nothing so good to sowe, as that which is two, three, or four years old.

Of *Spinach* there are three sorts: *Spinach*. The *large*, which has not the leafe so pointed and prickly as the *smaller*, and the *Pale*, which makes up the *third*.

Sowing,

It would be sown in the beginning of *Autumn*, that it may gather some strength before *winter*. If you perceive that it *springs* too fast, you may cut for *Pottage*, and to make *Tarts*, it will be a great deal tenderer than in *Lent*, when it is chiefly eaten.

Season,

The manner of sowing of it is on *beds*, in small *rills*, four lines in a *bed*. When it is up, keep it neatly *weeded*, and extirpate all such stragling *plants*, as you shall find out of their *files*.

Seed.

Reserve a corner of your *bed* for the *seed*, cutting off all the rest as you have occasion. At *Lent*, pull up the *plant* quite for the use of the *Kitchen*, cutting away only the *roots*.

The *seeds* are of two sorts, the *prickly*, and the *smooth and round*, which produces the *pale* coloured, and most delicate.

S E C T.

S E C T. VI.

Of Beans, Peas, and other Pulse.

There are three sorts of great Beans, Those which we call at *Paris*, *Marsh-Beans*, which grow very large, flat, and of a pale colour: Of others there are many lesser kinds like the *first*, but a little rounder. And some there are less yet than these, and wholly different from the *first*, being almost exactly round, of a gray, or a little reddish-colour. And these are such as they give to *Horses*, and which they grind for divers purposes.

I shall here onely treat how the great ones are to be ordered, leaving the *small* as of small consequence, and shall shew you how different mens opinions are, for the time and manner of sowing them.

Some

Sowing.

Some sowe them about *Advent*, and hold, that they shall have of the first ready to eat : Others stay till *Candlemas*, and some will have the *frosts* first past, every man hath his particular reasons, because say they, the *Flea* devoures their tops when they are in *Flower*. For my own particular (who alwayes love to be sure) I stay till after the *Frosts* are past, and I build my reason upon this ; That the *season* is *all* in *all* : not that I would dissuade any from sowing in *Advent*, or in *February*, but I would advise you to be sparing, and to reserve the greatest quantity for the *spring*, since it being necessary to sow them in the best ground, and the lowest you have, it would be scarce fit to dig at those two seasons, being more retentive of water, than the lighter grounds.

Choyce.

Before you sowe them, make choice of the most *healthy*, and best
con-

conditioned; then *steep* them a day or two in water, wherein *dung* has been *imbibed*, this will cause them to flourish exceedingly, and advance their growth above ten, or twelve dayes, and besides, they'l not remaine so long in the earth before they come *up*, will greatly prevent the danger of *wormes*, and, being thoroughly *soaked* in the foresaid *Liquor*, will participate of its good quality, which is to make them produce great abundance.

For their *sowing*, the ground Ground. ought to be *dug* and prepared before *winter*, and cleansed of *weeds*, then with the *hove* make a *furrow*, upon the *side* whereof (and not at the *bottome*) drop your *beanes* a little above halfe a foot asunder; then open another *trench*, and with the earth which comes out of that, cover your *first*, then a *third*, placing your *beans* as on the *first*, and so continuing every *second furrow* to drop the

the *beans*: be careful to make your *trenches* as direct as you can, that you may the better *hove*, *weed*, and *crop them*, without breaking their *stalks*, when you pass between them.

There are others, who after they have well dug and dressed their ground, tread it out into *quarters*, and plant their beans with a *Dibber*; but I most of all affect the first, because it makes the ground looser about them.

Hoving.

Whilst they are growing, and that the *weeds* are ready to choak them, you shall *hove* and cleanse them carefully, without doing them any harm; and when they are pretty strong, you shall observe that the *Flies* and *Gnats* will even cover the tops of their *spindles*, lighting upon the tenderest part of them, which with your knife you may crop off, and so carry away both the *tops* and the *insects*, casting your cutting into a *Basket*, and afterward burn them,

or

or bury them in your dunghil pit, or in some other place distant from your *beans*, lest they return back again.

Some of these *Beds* you must destine to be eaten young and green, and not gather the *Pods* amongst the whole *Crop*; and when you have quite plundered a *Plant*, cut the *stalk* close to the ground, that it may shoot up another, which will produce its fruit in the latter season. Gathering.

For *seed*, let them dry upon the *stalks*, till both the *Pods* and they are grown black; then in the heat of day, pull them up, and *thrash* them out gently with a *Flail*, fanning them out at your leisure. Seed.

Burn not the *Hame* which they afford, though it makes excellent *ashes*, but cast it amongst your *soyl*, and let it rot there, for it will greatly improve it: nay, if you would make your ground exceeding rich, sow Hame.

sowe *beans* in it, and when they begin to lose their *blossoms*, dig them in all together, *earth* and *beans*, without minding your losse, for this sort of *soyl* is a wonderful improvement of your land.

There are a great kind of *Beans*, which are of a *red-brown* colour; but they are nothing so delicious as the *pale*.

Haricots.

The small *Haricot*, or *Kidney beans*, are of two sorts, *white*, and *coloured*, amongst which, there are also some *white*, but they are lesse, and rounder than the great white ones.

Sowing.

To commence with the *great*, you shall sowe them in some *Bed* apart, four ranges in a *Bed*, that you may the more commodiously *stick* them, than if they were sown confusedly: some of these also you shall destine to be eaten *green*, leaving the rest till they are dryer, and for *Seed*. When you gather them, be careful not to break their *Stalkes*, that they may

may bear till it be withered to the very root.

The *Painted*, and the *coloured Beans* Painted
beans. which are a lesser sort, are commonly sown in the open ground, newly dug and raked over, without any further care, then what you take of such seeds as are sown abroad in the *Fields*, unlesse it be, that, eight or ten dayes after they are come up, you *hove* them a little, and then touch them no more till they shoot forth their *strings*, (which is about the beginning of *July*) which you must cut off, that the *Pods* may the better prosper, which are below the stalks, and to prevent, that in catching one to another (by over-branching) they be not thrown down, and so perish those which grow beneath, instead of ripening them.

This kinde of *Bean* doth not require so strong a mould as the *Marsh Beans* do, but rather a sandy. Soyle.

They would be sown at the beginning Sowing.

ginning of *May*, and pulled up as the *plants* dry, thrashing them forth as I spake before of *Marsh-beans*: But if you gather them greener, you will be much troubled to find a convenient place to dry them, they being so cumbersome, if you have plenty.

White
freaked
beans,

As for the *white* which are riced, seeing they clime to the very top of the *boughs*, and continue long bearing, you shall do well to gather those *Pods* which you find dry, since they do not ripen together, and to prevent two inconveniences, the *first* whereof is, that being past their maturity, the *pod* will open of it self in the heat of the day, and so lose out their *beans*, and the *second*, that in case there fall any considerable *rains*, the *skin* of the *Pods* being over-soaked, will cleave to the *beans* with a certain inseparable *glue* which it produces, indamaging the *beans* by a *musty finnow* which bespots them

them, and makes them very ill-favoured to the sight, and worse to the tast : and besides, you will be constrained to *shail* them out by hand, to the great loss of time.

You should separate and draw out all such as you find *black*, mixed with *black* and *white*, forasmuch as they also become *black*, and in boyl- ing darken and *tinge* the liquor.

But the *Red* are to be esteemed a-Red beans above all the rest, because of their delicateness, much surpassing the *white*, though they are most accounted of at *Paris*.

Of *Pease* there are found seve-*Peas*.
ral *Species* very much different, viz.
The *Hot-spurs* or *Hasties*, the *Dwarf*,
the great *white pease*, the *Black-
ey'd pease*, great and small *Green*,
the *Crown'd pease*: and those with-
out *skins* of two sorts, the *Ciches*
with, and without *skins*, *Montbly*
pease, the *Gray pease*, and the *Lu-
pines*.

Q

Of

Of all which I think it not amiss to particularise in brief, their manner of ordering, though there be no great difficulty in the plant, yet for your better instruction.

Sowing.

There are three manners of sowing *Peas*. In *beds* or *quarters*, making four, or five ranges in each, according to the kinds which you will sow: In heaps or clusters, and in confusion.

Hot-spurrs

Hot-spurrs and *Hasties*, would be sown from *Candlemas*, or a little after the great frosts.

Soyl.

Sandy ground is that which they most delight in to come early; and if the place be something high, and lie expos'd to the *South-Sun*, it will exceedingly advance them, of which we have the experience about *Charenton*, and *St. Maur* near *Paris*, from whence we have them very early, and all the secret is, in often hoving them, which doth wonderfully advance them.

If

If you sow them in *furrows* and Sowing.
 lines, you will find it very commodious when you come to dress them, because you will find room enough to stand, and come at them between the *Files*, without indamaging the *shoots*, and when they are grown, to range them one upon another, for the more convenient hoving them, which should be often reiterated, and shall gather the *cods* with more ease when they are ripe, without hurting the plants.

If you sow them in heapes, plant Setting.
 them with the *Setting-stick*, or *dibber*, a full foot distance, and put six, or eight *Peas* in every hole, they will come up and grow without cumbring the ground, if you have the leasure to hove and dress them sufficiently.

As for those which you sow confusedly upon the ground newly dug, or in *furrows* after the *Plough*, they will not require so much attendance,

because they spread, and display themselves on both sides, and cannot be *han'd* above once, without great hazard of spoyling many of them with your feet.

Great peas

All sorts of great *Pease* (as the *White*, *Green*, *Crown'd*, those without *skin*, and the *Ciches*) would be sown in quarters, and small *rills*, four ranges in a *bed*, for the more com-

Bushing.

modious bushing them, in two *ranks*, every *rank* serving to support two of *pease*, and the greater kind your *pease* are of, the stronger and higher must your Bushes be; because they climb to the very top, producing *Cods* at every joynt; especially, the greater kind of those without *skins*, whose *Cods* grow eared, and are very weighty, shooting their branches at every joynt from the foot, every of which doth oftentimes bear as many *Cods*, as the *Master-stalk* of the other. This is a sort of *pease* which you ought much to esteem

for

for its deliciousness, and they may be eaten *Green*, with as much pleasure as *Radishes*. These are called *Holland Pease*, and were not long since a great rarity.

If you would have very fair *pease*, you must sow them in rich mould, ^{Mould.} and *geld* them when they are grown about four foot high: but the mischief is, that being sown in a strong ground, they do not boyl so well, as those which are produced in a light *Sandy*, which is the only proper ground which they require to be rightly condition'd.

You must not set your quarter of ^{Distance.} *pease* so *bush'd*, as that they may *intertwine*, and intangle each other; but leave a void *bed* betwixt two, to give *ayr* to your Plants, lest otherwise, they suffocate, and rot at the bottom.

You may employ these *interposed* ^{Beds.} *beds*, by sowing any other sort of *roots* heretofore described, and which will

wonderfully thrive, by reason of the refreshment which they will receive from the shade of the higher *Peas*.

Gray peas

You shall also set apart some particular *beds* to be eaten *green*, and cause the *cods* to be gather'd by some careful Person, who may have the patience to take them off handsomely, or else cut them from their *stalks* without injuring them, that thus stripping the plant of all it affords, they may the longer continue.

Small
Peas.

For the smaller sort of *peas* (as the *White, Green, Gray, Hasties, Dwarf,* and *black ey'd*) you may sow them after the *Plough* in open Field; for since they do not *branch* much, they never choak.

Sowing:

They may be sown in two fashions, either in ground newly dug, and which has one dressing before *winter*: or under *furrow*, that is to say, by sowing them upon the field, before you *Plough*, and then in making the

the *furrows*, the *peas* slide in, and are covered with earth by the *culter*.

This kind of husbandry is practi-^{Pigeons.} sed for two respects, the one, to lodg them closely when the earth is too light, and the other, to preserve them from the *Pigeons*, for those which are only *harrow'd* in upon the *superficies*, they scrape out like *Poultry*, and so devour the greatest part of your *seed*.

There is also another *method* of ^{Houing.} sowing *peas*, in use among those of *Picardy*: They have a kind of flat *houe*, like those which the *Vignerons* use about *Paris*, where the *Vines* grow in a pale moist soyl, or in a *sandy*. This Instrument is very like the *hou's*, when they have done with them being too much worn at the sides, these they round to a point in the middle, or to make it more intelligible, they do very much resemble the *culter* of a *Plough*, and use it after the same fashion as

they plow the *furrows*, that is, without ridges or pathes, save only upon the Lands where it is divided 'twixt neighbour and neighbour.

With these, upon newly dug ground, cleansed of *weeds*, and well dress'd, they make a *rill* or *trench*, going backward, and drawing the earth which separates it self on both sides: And in these *furrows* they sow their *pease* at a reasonable distance, and then beginning a second *rill*, the houe covers that which was sown before: And so the third the second, till they have finish'd the whole *Plot*. This manner of *Husbandry* is very expedite, and commodious for their cleansing, without danger of treading upon them when they are grown. In this manner they sow likewise all sorts of *Beans*, *Radisbes*, *Sorrel*, *Leeks*, and divers other *herbs*, some deeper than other, according to the nature, and strength of the seed.

Monthly

Monthly pease (so called because they last almost the whole Year, continually flourishing) must be sown in some place of your Garden well defended from the cold winds, that you may have fruit betimes. Monthly Peas.

They need no other curiosity about ordering, than other *pease*, only, that they would be speedily cut being green, leaving none of them to dry; and as you perceive that any thing springs from them, of which you have on hope it should produce Cods, to cut it off. Cutting.

You must have a great care to water them, especially during August, and to shelter them with panels of Reeds, or Mattrasses during the excessive heats, to preserve them from the scorching Sun. Watring.

Lupines, or *Taulpine* (so called because the Mole flies the place where they are sown) are a flat kind of *pease*, round like Lupines.

Slave-
peas,

like a bruised *Pistol-bullet*. In the *Gallyes* they call them *Slave-peas*, because they are their chief sustenance: They are bitter of taste, and must be a long time soaked, before they be boyled. They proceed from pods fastned to the *stalks* like Beans, and are very full. In *Spain* they sow whole fields of them for their *Cattel*.

Sowing.

They must be sown in furrows four fingers distant, and four files in a *bed*, and will prosper well enough in ordinary ground.

Lentils.

Lentils should be sown at the same season as *peas*, in ground newly dug, but if it were prepared the *winter* before, they will be a great deal

Mould.

fairer. They affect *Sandy* mould, and are to be gathered being ripe, and may be bound in swaths: Thus you may leave them in the *barns* as long as you please unthrash'd, because they are not so obnoxious to the *mice*, nor to be *worm-caten*, as other *peas* which

which are continually gnawn, a^s long as they remain in their *cods*, and therefore, they must be thrashed out, as soon as possible you can, for which reason, some bringing them out of the Field in a fair day, thrash them **Thrashing** in the very Street, upon some spacious place expos'd to the *Sun*, which does much contribute to their loosning; For there is a great deal of trouble in *housing* them, and besides they will *Sweat* (as many other grains do) and soften their *Cods*, which makes them difficult to beat out: Notwithstanding, you may **Housing:** *House* the *Gray Peas*, to give your *Horses* in the *Hame*, which will whet their appetite, and much restore them if they be fallen in their flesh.

SECT.

S E C T. VII.

Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the Precedent Chapters.

Onions.

O*nions* are of three Colours, the *white*, the *pale*, and the *Purple-Red* : I say of three Colours, for I do not conceive them to be of three different *Species*, because they are so alike in taste : but I refer their qualities to the judgement of the *Botanists*.

Sowing.

Besides your sowing of *Onions* with *Parsly* as I shewed you before, you shall sow others upon a *Bed* apart, and when they are grown as big as a *Hens quill*, you may *transplant* them in lines with a *Dibber*, that you may have them very fair.

If you leave any upon the *Bed* where

where you sowed them, they will diminish, and rise out of the ground at the Season, sooner than that which you removed.

During the great heat of *Summer*, it would run to *seed*, which you must prevent by treading upon the *Spindle*, which will stop its career, and make the *Onion* the fairer.

When you find them out of the *Drying* ground, and that the leaf is become very dry, as it uses to be in *August*, then you shall take them quite out of the earth, searching with your *spade* for every small head, letting *Housing* them dry upon the *Bed*, and afterward lay them up in some temperate place, and an air rather dry, than moist.

For the *seed*, you shall choose *seed* the fairest, and biggest that you reserved, and when the *frosts* are past, Plant them in ground very well *soyled*, and clear from stones, which

in the mould they best affect. For this you may make use of the *hone*, rilling the *bed* where you would set them; not long-ways, but athwart, and deep enough, then lay them in the bottom of the *rills*, half a foot distant, and cover them by drawing the second *trench*, and thus a third, and a fourth, continuing the order till your *bed* be finished.

When it is in *seed*, tis very subject to be overthrown by the *wind* by reason of its weight, and the weakness of the spindle, which being easily bent or broken, falls with the *head* to the ground, which rots the *seed* instead of ripening it; and therefore to remedy this, you shall rail the *bed* about (as I directed you concerning *Salisifex*) or else *stake* them from space to space, to which you shall tie them up, by four, or five spindles together, bending them gently to the *props* if it be possible without breaking them.

The *stalks* dry, and the *head* discovering

vering the *seed*, gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their spindles, you shall lay the *heads* a drying upon some *cloath*, separating that which falls out of it self upon the *cloath*, as the best conditioned: afterwards, when it all is perfectly dry, rub the *heads* in your hands, getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your house, because they will both keep, and *augment* in goodness, taking them only as you have occasion.

There is so great deceit in buying this *seed*, that I would advise you to use none but what is of your own growth, unless you have some intimate friend that will send you that which is excellent, to renew your store; for some Merchants sell it old, and so it can never prosper, or
else

else they *scald* it to make it swell: To discover that which is good, put a little into a Porringer of water, and let it infuse upon the hot Embers, and if it be good, it will begin to *Check* and *Speer*, if it do not, its worth nothing.

Chibol.

Chibols of all sorts, from the greatest to the *English-Cives*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in distance according to their bigness, they requiring no other care, than to be *weeded* & cleansed, and, if you will, a little *dunged* before the *winter*. Thus you may let them continue in their *bed* as long as you please, the *plant* continually improving by *Off-sets*, which it will produce in abundance.

Trans-
planting.

However, it will be good at every three or four years end, to take it up, and Plant it in another place, forasmuch as the ground is weary of bearing perpetually but one sort, and loses that quality which is most proper

proper to the *plant*, rendring it languid and weak, if it dwell on it too long.

Garlick is to be order'd like *Onions*, *Garlick*. the best season is to *plant* it at the end of *February*. The time of bruising it, to make the *spindles* knot, is about *St. Peters* in *June*, and to pull it out of the ground, at *St. Peters* in *August*, according to the old *Gardiners A-Planting* dage.

Sow at St. Peters the first crop.

Yowr Garlick at St. Peters stop.

And at St. Peters take it up.

When you have amassed them to *Pulling* together, you shall let them dry in heaps upon the *bed*, and then in the cool of the morning, bind them up with their own leaves, by *Dozens*, *Houling*, and there let them pass the *Day* in the *hot Sun*, before you carry them in, hanging it to the beames of the *sieling* to keep it dry.

Eschalots, or (as the French call them) Eschalots

R

Appe-

Appetites, being a species 'twixt an Onion and Garlick, and add a rare relish to a sawce, neither so rank as the one, nor so flat as the other) are to be order'd like Chibols, planting the little Cloves, to make them greater ; and in the Month of August, you shall pull as many of them out of the ground as you desire to reserve, and hang them up as you did the Garlick.

Planting.

Leeks.

Leeks are to be planted like Onions, and transplanted in files with the dibber, as deep as may be, that you may have a great deal of White stalk ; nor should you fill the Trench till a little after, and that they be well grown, this will augment their

Blanching. *But besides this, there is another way, and that is when they have done growing, to lay them in the rill one upon another, leaving only the very extremities of their leaves out of ground, and thus*

thus what is covered will become *white*, and this does much lengthen the Plant, one such *Leek* being as good as two others.

For the *seed*, reserve of the fair-*Seeds*, est, and longest to *Transplant* in the *Spring*: and when they are run up, environ them with supporters and *Palisades*, as they do *Onions* to preserve their heads from falling to the ground.

When they are *ripe*, cut them off dry, and reserve them in bunches, or otherwise, as you did the *Onions*.

Sweet, and *Odoriferant Herbs*, and what other you ought principally to furnish your *Garden* withal, are such as are proper for *Salads*, and for the service of the *Kitchen*, omitting the rest at your own pleasure, such as are *Gallingale*, *Basil*, *Lavander*, *Southern-wood*, *Hyssop*, *Cassidony*: *Baulm*, *Camomile*, *Rue*, and others. We will here discourse

Herbs O-
doriferant

of such only as you ought of necessity be provided of.

Salad.

For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Cresses*, *Corn-Salad*, *Pimpinell*, *Trippe-Madam*, are such as we do ordinarily use, together with those which I have described in the foregoing *Sections*, that salad being most agreeable, which is composed with the greatest variety of Herbs.

Some of these *Herbs* are to be sown, and others to be planted in roots; and though they all for the most part bear seed, yet none so effectually as the rooted plants.

Corn-Salad.
Pimpinell.
Cresses.

Those which you are to sow, are the *Corn-Salad*, *Pimpinell*, and *Cresses*, the rest are to be planted in roots: all of them pass the winter in the ground without prejudice. And you may leave them as long as you please in the beds where you sowed and planted them; without any farther

ther trouble than to *weed* them, and now and then dig up, and cleanse the paths, lest the *weeds* overcome them.

The rest which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Majoram* and *Sage*, of both sorts, and *Rosemary*; all which plants are easy to be raised, and sufficiently furnish you.

We will not omit *Licoris*, to gra- *Licoris*,
tise such as make use of it in their *Ptisans*: but if you plant it in your Garden, place it in some quarter where it may not prejudice it, for if it like the ground, it will *String*, and go a great deal deeper than the very *Couch* or *Dog-grass*, and put you to a world of difficulty to come at it, in case you should resolve to extirpate it intirely.

There grows as good in all places of *France*, as any that they transport out of *Spain*.

To furnish your self with this, take ^{planting.}

take *rooted plants*, and lay them half a foot in ground, it will need no other labour to make it thrive, but to preserve it well *weeded*, and cleansed by stirring up the earth.

Thyme.

Thyme is both *sown*, and *planted*; one *tuft* will afford many *slips*, which you may set with the *setting-stick*, as you do all sorts of cuttings.

Savory.

Savory is every year to be *sown*, and therefore be careful to reserve the *seed*, and the *Herb* also being dried, to serve in divers seasonings.

Majoram.

Of *Majoram* there is the *Sweet*, and the *Pot-Majoram*. The first sort is very tender in *winter*, and therefore the *seeds* thereof should be carefully preserved, to *sow* of it every year: The *winter*, or *Pot-Majoram* (which is a bigger kind) may be perpetuated where you please.

Sage.

Garden, and *Bastard-Sage* grows well of *slips*, or branches cleft off with

with *Roots* from the main *Stems*.

Rosemary is also planted of *slips*, and roots *split* from the old stock.

Sweet-Fenell, and *Anis*, which are *Rosemary* plants to be sown, and governed without much difficulty, are not to be forgotten in your *Garden*.

Satisfie your self therefore with *Fenel*. the few instructions which I have given of *odoriferous plants*: The apprehensions I have of swelling our *Volum*, has caused me to pass them so lightly over. There now only remains to conclude this *Treatise*, the addition of some *Plants*, and *Shrubs* which bear *fruit*, highly necessary to accomplish your *Garden*.

Strawberriēs are of four kinds. The *White*, the *Large-Red*, the *Capprons*, and the *Small-Red* wild *Strawberry*. Straw-berries.

Concerning these last sorts, which are the small, you need not put your self to the trouble of cultivating them, if you dwell near the *Woods*, where they abound; for the

Children of every *Village* will bring them to you for a very small reward: And in case you be far from these pretty *Sweets*, you may furnish some small *carpets* of them on the sides of some of your *Alleys*, without other care or pains, than to plant them, sending for such as are in little *jods*, from the *places* which naturally produce them; or else you may sow them, by casting the *water* wherein you wash the *Strawberries* before you eat them, upon the foresaid *Beds*.

Beds.

For the great white *Strawberries*, the red, and *Chaprons*, you shall plant in *borders*, four ranges in a *border* or *Low-bed*, which must have a path between, of a foot and half at least: The best *plants* are such as you take from the *strings* which they make during all the *Summer*, and to put three *plants* in every *hole*, which you shall make with the *dibber*. The best *season*, is to plant them in *August*, when their *strings* are lusty, and have

Season.

have taken roots by their *joints*, forming a small *plant* at every knot.

To order them well, you must *dress*, *weed*, and *loosen* the mould about them very diligently, and to have fair and clear *Fruit*, you shall stick a small *prop* to every *plant*, to Propping: which you shall bind their *stalks* with a *straw*; and by this means, besides that your *fruit* will prove much fairer, *Snails*, *Toads*, *Frogs*, and other noxious *animals* will forsake them, for want of covertures, which they would not do, if the whole *plant* lay upon the ground, where they fail not to eat a good part of them, ever attacking the fairest.

When your *Strawberries* shoot Stringing. their *strings*, you must *castrate* them, and leave them none, but such as you reserve to furnish you with *plants*.

And you shall every year renew Renewing some of your *beds*, ruining such as are about four, or five years old, as beginning

ginning then to impair of their goodness and vertue.

Dressing.

It will be convenient to strew them over with some *Melon-bed dung*, a little before the great frosts, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrel*.

Soyl.

The *soyl* which they most effect, is rather a *sandy*, than a *stiff*, and therefore you shall make choice of that part in your *Garden* for them, which most approaches this mixture.

Strawberries in Autumn.

If you desire to have *Strawberries* in *Autumn*, you shall only cut off the first *blossomes* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter season.

Raspis.

Raspis, are of two Colours, the *White*, and the *Red*: You must plant *rooted-sets*, which you may *split* off into many from a good *stem*: They
are

are to be *planted* four fingers distant from one another, in an open trench, as deep as your *spade-bit*, as I have described it in my discourse of a *Nursery*, whither I referr you for more brevity.

Besides the former *labours*, they *Pruning*, will only require, that you free them of their *dead wood*, and clear them of the suckers which they shoot up in the *paths* between their ranges: But if you perceive that notwithstanding all *this*, they *spring* so fast as to endanger their *choaking*, you shall succor them, by *pruning* off the new *sets*, and *sparing* the old, as the most *ingenuous* and fruitful.

Of *Gooseberries* there are *two* *Goosber-* kinds, the *great-large*, and the *small-ries* *white ones* which are *thorny*, and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which, in *Normandy*, they call *Gadelles*.

They are all of them to be *Plant-*
ed,

ed, and governed like *Raspes*, and therefore I proceed no farther.

Champig-
non.

Champignons, and all other kinds resembling them, to which the *Italians* give the common Appellative of *Fongi*, we distinguish in our language, naming some of them *Mushrooms* of the *Woods*, which are very large, and such as grow by the borders and skirts of great *Forrests*; *Mushrooms* of the *Meadows*, and sweet *Pastures*, which are such as grow frequently where the *Cattel* feed, and seldom flourish till after the first fogs of *Autumn* are past. These last are those which I esteem the best of all, as well because of their beauties and whiteness above, as for their *Vermillion* beneath; add to this, their agreeable sent, which are wanting in the other. The *Garden Mushrooms*, which ordinarily do grow upon the *beds*, and those which do not appear before the beginning

Choice.

ginning of *May*, hid under the *moss* in the *woods*, from whence they seem to derive their name of *Moussh*, or *Mousserons*.

Of all these *species* there is only ^{Bed} the *Bed-mushrooms* which you can ^{Mushroom} produce in your *Garden*, and to effect this, you must prepare a *bed* of *Mules*, or *Asses soyl*, covering it over four fingers thick with short, and rich *dung*, and when the great heat of the *bed* is qualified, you must cast upon it all the *parings*, and *offalls* of such *Mushrooms* as have been dressed in your *Kitchen*, together with the *water* wherein they were ^{Dressing} washed, as also such as are *old* and *Worm-eaten*, and a *bed* thus prepared, will produce you very good, and in a short space. The same *bed* may serve you two, or three years, and will much assist you in making another.

If you poure of this *water* upon ^{Product} your *Melon-beds*, they may likewise ^{oil} furnish you with some. But I had almost

almost forgotten to inform you, that there are certain *stones*, which being placed in the *dunghil*, have the vertue to produce them in a little time, and that there are some curious *Persons* which have of those *stones*, to whose better experience I recommend you.

Morilles.

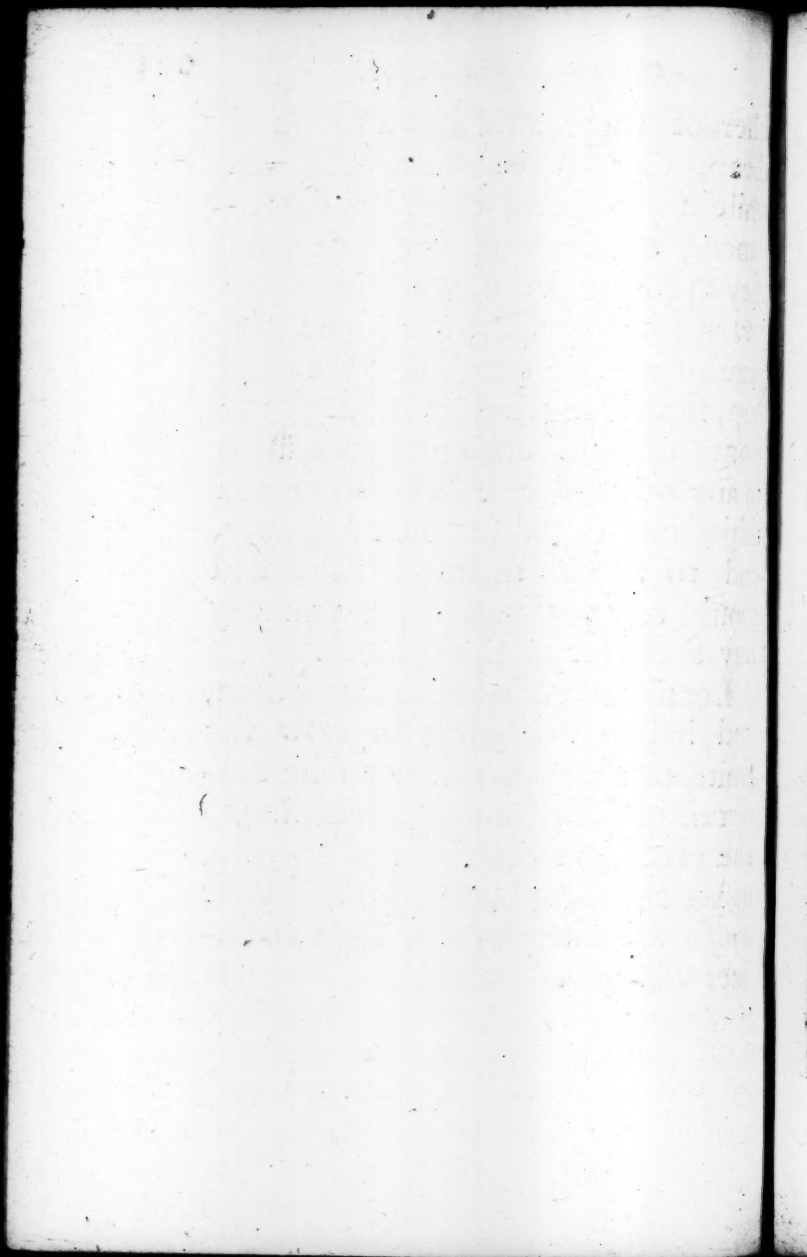
Concerning *Morilles*, and *Truffs*: (*the first whereof is a certain delicate red Musbrum, and the other an incomparable kind of round russet excrescence, which grows in dry ground, without any stalk, leaf, or fibers to it, and therefore used to be found out by a hog, kept, and trained up in the mysterie*) there are but very few places which do naturally produce them.

*Conclu-
sion.*

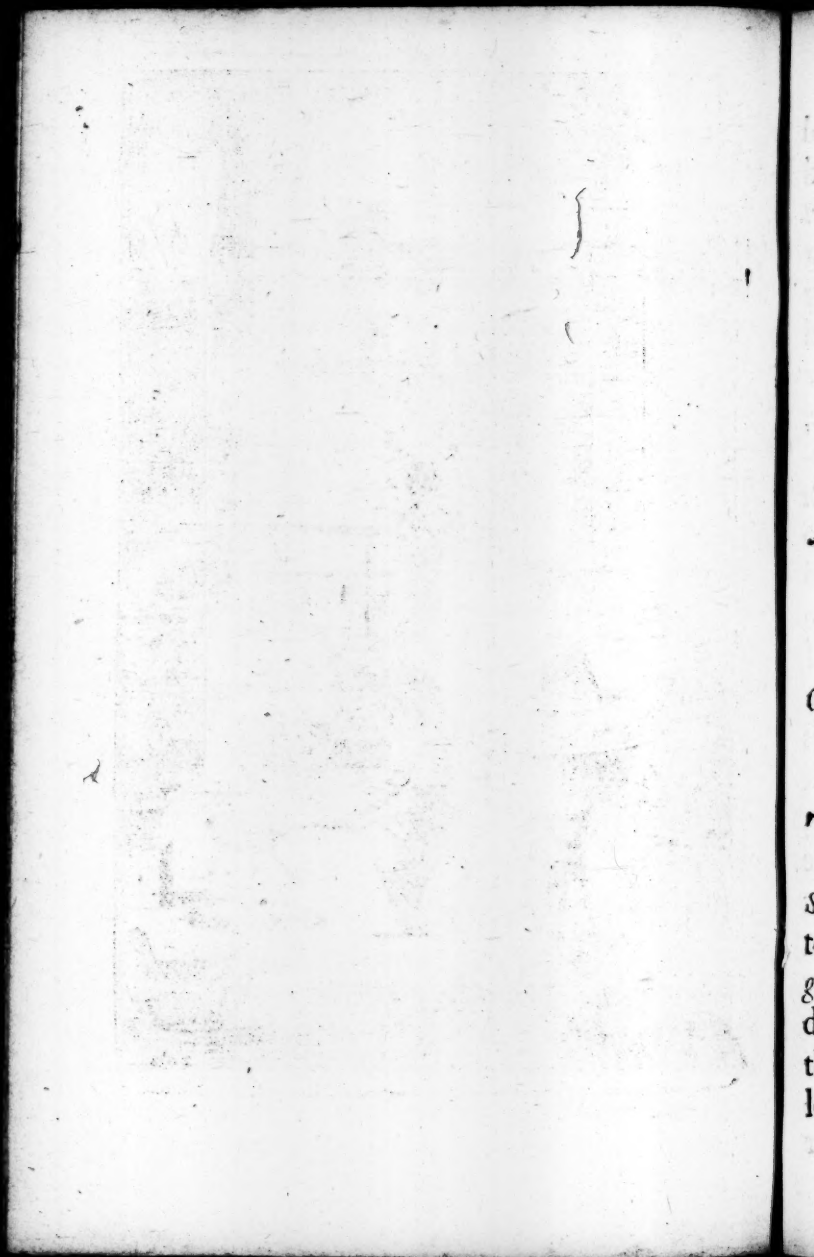
And thus I presume to have sufficiently instructed you, in all things which are necessary to be cultivated in *Gardens*; at the least, what is commonly eaten, and in request in our *Parisien France*. Other *Provinces* have other plants, the spoyle where-

whereof they afford us so good cheap, that it is not worth the while to husband them: as for Instance, *Capers*, &c. not but that they prosper very well in these parts; but they are troublesome, and require a large compass, for a small crop, flourishing better amongst the stones of some ancient *Ruine*, than in any other place: 'Tis too great a subjection to gather their *blossomes*, and to *Pickle* them in Salt, and would cost you more than you may buy them for of the *Oyl-men*.

Let us conclude this *discourse* then, and hasten to shew you how the fruits of the *Garden* are to be *Conserved* in their *Natural*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs*, and your *Pulses* are disciplin'd in the two former *Treatises*.







A N
APPENDIX
TO THE
Former Treatise.

S E C T. I.

*Of the Manner how to conserve Fruits
in their Natural.*

There is nothing which doth
more agreeably concern the
Senses, than in the depth of *Winter*
to behold the *Fruits* so fair, and so
good, yea better, than when you first
did gather them; and that *then*, when
the *Trees* seem to be *dead*, and have
lost all their *verdure*, and the rigour
S of

Conser-
ving of
Fruits in
their Nat-
ural.

of the *Cold* to have so despoyl'd your *Garden* of all that imbellish'd it, that it appears rather a *Desart* than a *Paradise* of *Delices*: then it is (I say) that you will taste your fruit with infinite more *gust* and contentment, than in the *Summer* it self, when their great abundance, and variety, rather cloy you than become agreeable. For this *reason* therefore it is, that we will essay to teach you the most expedite, and certain means how to *conserve* them all the *Winter*, even so long, as till the *New* shall incite you to quit the *Old*. For it is just with *Fruits* as it is with *Wines*: those which we drink *first* are the more delicate and juicy; and those which we reserve for the *latter* part of the year, are more firm and lasting; both excellent in their *Season*: But so soon as the *New* are made, and fit to pierce, we abandon the old, which we before esteem'd so acceptable. In like manner

ner it is , so soon as the new *Fruits* approach to their *maturity*, we forsake those of the year past ; and one dish of *Strawberries* , or *Cherries* , (though never so green) or forward *Pears* , shall be preferred to the best, and fairest *Bon-Chrestien* which you can produce.

To pursue then our first intention. Conservatory,
It will be necessary to choose some place in your *house* the most commodious to make your *Reservatory* or *store-house* , which should have the windows and *overtures* narrow , to Fabrick.
prevent the extremity both of the *heat* and *cold* : these you shall always keep shut , and so secured from the *air* , as only to afford you a moderate light , which you shall Situation,
also *banish* , by closing the wooden shutters when you go out : And indeed were there none at all , and that the *door* to it were very straight, and low , it would be the better, keeping it shut soon as ever you are entred.

Such a place designed for your *store*, you shall build *shelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, such as are the most common, and destin'd for the *Servants*; and if it be not wide enough, it shall suffice to *shelve* it three parts, and leave the fourth for the *heaps*.

Shelving.

Let your *shelves* be laid upon *brackets* of wood or Iron very strong because of their *charge*: two of them side by side, two foot broad: Which you must ledg with a small *Lath*, to keep the *fruit* from rowling, and falling off: but let none of these *shelves* be within a yard of the *floor*, that you may place the best rare *fruit* under them, separating, and distinguishing them according to their kinds; but you may continue the *shelves* upward to the very *Ceeling*, placing them about nine, or ten inches asunder. And for the more convenience, you should have a small
light

light frame of steps, by which you ascend and reach to the uppermost shelf, when you would visite your fruit: a ladder being nothing so convenient, wearying the feet, and more subject to fall.

The season of Gathering your winter-fruits being come, which you shall discover by many indications, as when they begin to drop off themselves, which commonly happens after the first rains of *Autumn*, when the Tree being sobb'd and wet, swells the wood, and loosens the fruit: Or when the first frosts advertise you that it is time to lay them up: or (to be more certain) at the decrease of the *Moon* in *October* (thus for the *Pears*, and *Apples*) beginning to gather the *softest* first, and finishing with the *harder*, that they may have the more time to perfect their maturity.

There are some fruits that are only to be eaten ripe, as the *Grosmenil pear*

S 3

**Cormes*,

Season of
Gathering
fruit.

Pear.

* A kinde
of hip, a
round red
berry, Cor-
mes is a
fruit fashi-
oned like a
pear, and
to be rot-
ted like a
Medlar.
Medlars.
Baskets.

* *Cormes, Services, Azerolls*, and
the like, which you shall leave upon
the Tree, till you perceive by their
falling in great numbers, they admo-
nish you to gather them.

Medlars are to be gathered about
St *Lukes*, according to the proverb.

When you gather your *Fruits*,
you should be provided with strong
Ozier Baskets, to be born full be-
twixt two men, and you shall put
a little *straw* at the bottom, lest the
weight of the uppermost *bruise* the
undermost against the *basket*.

You shall as you gather your *fruits*
separate the fairest, and biggest
from the midling, and such as are
fallen off themselves, or as you have
thrown down in gathering the o-
thers, putting each sort in a *basket a-*
part: I speak not here of the smallest,
and the *crumplings*, for I suppose you
discharg'd your *Trees* of them be-
fore, so soon as you perceived that
they did not *thrive*, to give the
more

Fallen
fruit.

more nourishment to the rest. The *worm-eaten Apples* should be put also amongst those, which are *fallen*, to be spent first.

As fast as you gather your *fruits*, Housing, you shall carry them into your *store-house*, and range them upon your *shelves*, so as they may not touch one another, putting a little *straw* all under them, and in like manner distinguishing the fairest and biggest, from the lesser upon several *shelves*, and heaping up the *worm-eaten* and *fallen*, as I but now directed you.

As touching the *Bon-Chrestien*, Bon-Chrestien. Pears, they are more curiously to be gathered than the rest; for the *stalks* of such as are very fair, and well coloured, *red* at one side, and *yellow* at the other, should be sealed with *Spanish wax*, to preserve their *sap* from *evaporating*: this done, wrap them up in dry *papers*, and put them in a *Bushel* or a *Box* well covered, that they may grow *tawny*.

and *mature* being thus shut up.

You shall practise the same upon the *Double-flower Pear*, the *Cadil-lace*, the *Thoul*, and others which are grafted upon the *Quince*, and which receive their *colour* from the *Tree*: For as for those as are grafted upon the *Pear-stock*, they commonly continue *green*; and therefore without any farther trouble, you need only range them upon the *shelves*, as you did the rest.

Cabinet.

Those that are very curious have a *Cupboard*, which shuts very close, in which they reserve their *Bonne Chrestiens*: This *Cupboard* is furnished with *shelves*, upon every of which are fastned small quarters of wood, which are laid crosse like a *grate*, every *square* neer as big as the greatest *Pear*. Upon each of these *squares* they lay a *Pear* by it self, for fear lest they should touch; and that if any of them should be perished, it do not infect its neighbour.

This

This *Cupbaard* they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit; and this closing them up, does give them a most excellent colour: But before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to sweat.

Those *Fruits* which are to be Ripe fruit. eaten ripe, should be layed in *heaps*; and if they do not mellow fast enough to your desire, you shall put them into a *Wheat-Sack*, and shall jumble them together betwixt two; this *Concussion* one against the other, will exceedingly advance their maturity.

Your *Muscat-grapes* of all colours, Grapes. as the *Chasselats*, *Bicane*, and *Rochel* Grapes, or others more ordinary, are to be preserved several ways, either singly

singly ranging them upon straw, or hanging them in *Sieves* up to the Ceiling, covering them over with paper to guard them from the *dust*, or barrelling them up with *Oat-Chaff*, or in a tub of Ashes, or which is best, hanging them by their ends (not stalks) in your forementioned Cup-board.

To keep
them.

I pretermitt several other curious wayes of keeping *Grapes*, as when they are in *Flower*, to put the *Cluster* into a *Glasse-Vial*, and when it is *Ripe* cut it from the *Vine*, and seal up the stalk, but it must so hang, as that none of them touch the side of the *Glasse*, and then close the mouth of it with *soft wax*, to keep out the *Ayr*, this will preserve the *Cluster* till *Christmas*.

There are divers other means, which I omit, because they are altogether unprofitable, troublesome, and expensive.

And though I have not before taught

taught you how you may store your self with these *Muscat-grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furnished with them; But because it is a *plant* which is to be governed like the other *Vines* I refer it to my *Vigneron*s, who have from their *Youth* been accustomed to the ordering of *Vines*, their experience instructing them in those necessary *subjections*, which a *Gardner* would never observe, with so many *precautions* as they are obliged to do, especially in *planting*, and *pruning* them, which are the onely things I instruct them in, and am well satisfied.

I shall tell you upon this occasion, Vermine. that all sorts of *Flies*, and *Bees*, *Wasps*, &c. *Dormice*, and *Rats*, are exceedingly licorish of these *Grapes*, when they are ripe; to prevent which you shall place some *clove* of *Garlick* half hid in several places upon the *poles* which support them,
neer

neer the *Clusters*, and the very *Sent* thereof will chase them away.

Aspect.

The fullest aspect of the *Meridian Sun*, and shelter of some *Wall*, is the onely place that the *Muscat*, and *Precoce Grape* affects.

Rotten fruit.

To conclude this *Section*, I will advise you to visit your *Conservatory* often, that in case you finde any of the Fruits *rotten*, you take them away; for they spoil all that they touch: but if you perceive any one

Mice.

that the *Mice* have begun, stir it not from the place; for as long as any of that single *Fruit* remains, they will never *attaque* another: In the mean time, set a *Trap* to catch them; for to let *Cats* in, they will disorder your *Fruit*, and leave their *Ordure* amongst the *heaps*, and upon the *Shelves*.

Cats.

S E C T.

S E C T. II.

Of Dried Fruits.

There are divers *Fruits* that we drie in *Ovens*, which in hotter Countries they drie in the *Sun*, as in *Provence*, the *Prunella's*, in *Languedoc*, *Raisins of the Sun*; but since the *Cold* of our *Climate* obliges us to make use of the *Oven*, I will here describe in particular, how each of them ought to be dried.

Beginning then with *Cherries*, *White*, *Hearts*, and the *Preserving Cherries*, as with the first which the Season presents us. Chuse such as are very ripe, fair, fresh, and not bruised: you shall spread them upon *Lattices*, or *Hurdles* made

made of wicker, ranging them one by another, as handsomely as you can, without suffering them to lye one upon another, with their *Stones* and *Stalkes*, then put them into the *Oven*, which must be of a temperate heat, *Such as it usually is after the household bread is drawn.* And then leaving them as long as any *beat* remains, you shall take them forth, and *turn* them, to the end they may perfectly *dry*: after this, you shall heat the *Oven* again, putting them in, and repeating this course till they are sufficiently *dried* to be kept; then let them *cool* in heaps

* They call them in *France* *Bushell-boxes*. being of that shape, and containing about half a Bushel.
Plum,

a whole *day*, and afterwards, binding them up in small *Bunches*, reserve them in great * round *Boxes*, exquisitely shut.

Plums are to be dried like *Cherries*, very ripe gathered; the best for this purpose are such as are *fallen off the Trees*, for they are most *fleshy*, and will be more agreeable to eat, than

than those which you shall gather, which retain alwayes some verdure upon them.

The very best to dry are to be chosen, as the *Imperial*, *Date*, and *St Catherine*, *Diap*, *Perdrigon*, *Cytrons*, *Prunella's Mirabolon*, *Roche-Borbon*, *Damasks* of all sorts, and the *St Julian* for ordinary spending.

If you desire to counterfeit *Prunell*as, you must make choice of the fairest of your *Plums*, as the *Perdrigon*, the *Abricot-plum*, * *Egg-yolk*, * *Moyen d'oeuf*, a *Brignolles*, or others, which have a *Plum* so called, white skin, peel them without a knife, drawing them by the skin, which will easily quit the *plum*, if it be thoroughly ripe, then stone them without breaking the fruit, as I shall hereafter instruct you when I speak of *Abricots*. Boile the skins well, with a little water, and strain it through a cloath, and in this juice (which should be in the consistence of a *Syrup*) infuse your *plums* as often

ten as you set them into the *Oven*, flatting them every time: If your *Liquor* be not thick enough, you shall adde to it of the juice of *White Corinths*, very ripe, which will render your *Syrup* sufficiently consistent. You may also (if you please) add some *Sugar* to them, they will be excellent and require less drying.

The *Provencals*, instead of setting them in the *Oven*, stick them upon *Thorn* branches, one upon each *Thorn*, and so leave them to drie in the *Sun*.

Peaches.

Peaches, are to be ordered after the same manner as *Plums*, excepting, that they must be gathered from the *Tree*; for those which fall, besides that they are *over-ripe*, they will have such *Bruises*, as will hinder their *drying*, without great trouble; and will be very disagreeable to the *taste*: Before you *stone* them, you shall set them once into the *Oven* to mortifie them: afterwards you shall

shall slit them neatly with a Knife, and take out the *Stone*; then open and flat them upon some Table, that when you set them in the *Oven*, they may dry as well *within* as *without*, by reason of their great *thickness*; and the last time you draw them out of the *Oven*, whilst they are yet *hot*, close them again, and flatten them, to reduce them to their natural shape.

Abricots are also to be gathered *Abricots*, ripe from the *Tree*, you need not open them, to take out their *Stones*, but thrust them out *dextrously*, near the *Stalk*: neither in drying them need you open them like *Peaches*; but leave them *whole*, and only flattening them, that they may dry equally in every part, and be the more commodiously ranged in the *Boxes*.

If you desire to have them excellent, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-tray*, covering it with a lid of *Paste*
T
closed

closed thereto : then set it in the *Oven* , as soon as the *Bread* hath taken colour , and there let it remain till it be cold ; after which you sha'll set it in the *Stove* upon *flats* , as they drie *Sweet-meats* ; and when they are sufficiently *dry* to *keep* , whilst yet warm , strew some finely searced *Sugar* upon them , and leave them two dayes before you set them up.

Pears.

Pears are to be dried *pared* , and *unpared* , in the same manner as I shewed you before : but being *pared* , they are much more delicate , and the *Parings* are to be used , to *infuse* in the *Liquor* , as I taught you in *Plums*. You must leave their *Stalks* , and the *crown* when you *pare* them , choosing such *Fruit* as is the fairest , most delicate , and full of *Flavour* , as the *Orange* , *Summer Bon-Chrestien* , *Muscadel* , *Great Muscat-pear* , the *Roussel* , and a hundred others as rare.

You shall put of these likewise in *earthen pots* , with their *Skins* up-
on

on the *Fruit*, before you cover them with *Paste*; thus drie, and strew them as you did your *Abricots*.

The *Pear* is not to be gathered over-ripe, for that will render it too flashy.

In *Grape-time*, you may infuse the parings in new *White-Wine*, instead of water, or in *Cyder time*, in new *Perry* made without Water.

Apples are commonly dried without *paring* them, and are to be flie in the midst, taking out the *Core*: some of them you may boyl for *Liquor*, to soak those in, which you intend to dry.

Grapes of all sorts, *Muscadine* and others, are to be dried in the *Oven*, upon the *Hurdle*, without farther trouble, than only to dry them in a temperate heat, and turn them frequently, that they dry equally. Those of *Languedoc* passe them through a * *Lye* before they driethem in the *Sun*.

Amongst dry fruits, I will also range green *Beans*, which being well

Apples.

Grapes.

* To preserve them from worms

Beans.

dress'd with a little *Winter Savory*, dried (the true seasoning of *Beans*) may passe for new.

* In which
the beans
are invol-
ved.

To *Drie* them, you shall take those that are tender, which have yet their * *Skins* green, before they are *white*; take off this *Coat* (that is, peel them) then dry them in the *Sun* upon *papers*, often turning them daily, at *Evening* bring them in, and expose them again to the *Sun* every day, till you finde them very dry, which will soon be, if it be not close weather: being *dry*, you may keep them covered in *Boxes*, carefully preserving them from all moy-
sture.

Before you boil them, you must lay them in *soak* for the space of half a day in warm water.

Pease.

For *green Pease*, chuse the youngest, which, *shailed* out of their *Cods*, dry as you did the *Beans*, and infuse them likewise in warm water before you boil them, adding to the
liquor,

liquor, a handful of the leaves of new Pease, if you have any green, tying them in a Bunch, lest they mingle with your Pease.

Morilles and *Mushrooms* are to be *Mushrooms*, filed on a Thred, and hung-up in some hot place, as over an *Oven*, where they will easily dry; or if the place be commodious for it, before the *Fire*, or set into the *Oven* it self temperately warm.

SECT. III.

To pickle Fruits with Salt and Vinegar.

Cucumbers are the biggest *Garden* Fruit. which we use to pickle, *Pickling Cucumbers.* they are to be chosen very small, (which they call *Cornets* or *Gerkins*, because we choose those which resemble little crooked horns, and that do not improve) or else somewhat bigger, but very young, before their seeds be hard, which are

nothing so pleasant to eat: These are to be *pickled* pared, or whole; but it is better to *pare* them, before you put them in *pickle*, than afterwards; because of the losse of your *Salt*, and *Vinegar* upon the *Skin*, which will become so hard, as scarcely to be eaten: But they are handsomer, and whiter, being pared at that instant when you serve them to the *Table*, than such as you *pare* before they be *pickled*: so that you may do which of them you please.

Gathe-
ring.

The other small horned *Cucumbers* are to be *pickled* without *paring*, by reason of the *delicateness* of their *skin*.

You must *gather* very early in a fair morning, and let them lie all the rest of the day in the *Sun* to mortifie them a little, that they may the better receive in the *Salt*.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well *glazed* earthen *Pots* apart (for those that are *unglazed*, crumble and moulder

moulder away, by reason of the *Salt* which does penetrate them, and so lose their *Pickle*) ranging them hand-somely, and crowding them as neer as you can to one another, without bruising: then you shall strew a good quantity of *Salt* upon them, and the *Vinegar* afterwards, till the uppermost of all are well covered; otherwise, there will breed a *mouldiness*, that will spoil all that remain bare. Thus set them up in a temperate place, and touch them not at least in *six weeks*, that they may be perfectly *pickled*. Your *Store-house* will be the most convenient place to keep them in.

Let the *Purslain* which you would *Purslain*. *pickle*, be of that which you have *transplanted*, that it may be the fairer. The true season to gather it, is, when it begins to *flower*, if you would have that which is tender: for if you omit it till it be out of *flower*, that you may save the *Seed*,

(as it is commonly sold) it will be too hard to eat. Let it also be *dried*, and *mortified* in the Sun, two or three dayes, and then range it in *glazed Pots* with *Vinegar*, and *Salt*, as you did the *Cucumbers*.

Capers,
Broom-
buds,
Sampier,
Tarragon.
Artichoks.

Capers, *Broom-buds*, *Sampier*, *Tarragon*, and the like, are to be pickled after the same manner as above.

Bottoms of Artichocks are to be pickled in *Salt*, but after another *Method* than the former; for they must first be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which should likewise be dried with a *cloth*, to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as strong as it can possibly be made; which is done by putting into it so much *Salt*, as till it will no longer *imbibe*, and that the *Salt precipitates* to the bottom *whole*, and without melting. This we call *Marinated* water.

Upon this water (which will cover

ver your *Artichokes*) you must pour *Sweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, set up the *pot* with your *Cucumbers*, or in some other temperate place, covered and well secur'd from the *Cats* & the *mice*, which else will make bold to visit your *Butter*.

But I presume that before you put the *Artichokes* in the *pot*, you did prepare them, as you would have done to serve them to the *Table*, that is, taken off all the *leaves*, and the *Chocke*, which is within.

The true season for this is in *Autumn*, when (practising what I taught you before in the second *Treatise* in the *Chapter* of *Artichokes*) your *plants* produce those which are young and tender, for they are these which you should take to *pickle*, before they come to *open* and *flower*, but yet not till their *heads* are well formed and hard.

When

When you would eat of them, you must extract their *saltneſſe* by often ſhifting the *water*, and boyle them once again, before you ſerve them to the Table.

Asparagus
Peas.
Champignons.

Asparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Muſſi-roms*, are alſo to be *pickled* in ſalt, (having firſt *parboyl'd* them, and prepared every ſort in its kind) after the ſame manner that you did *Artichokes*.

Viſit your
pots.

You ſhall *monethly* be ſure to *viſite* your *Pots*, that in caſe you perceive any of them *mouldy*, or to have loſt their *pickle*, you may accordingly repair it.

Corneli-ans.

I have ſome years ſince invented the *pickling* of *Cornelians*, and have frequently made them paſſe for *Olives* of *Veronna*, with divers *perſons* who have been deceived, their *colour* ſo reſembling them, and their *taſte* ſo little different. To effect this, I cauſe the faireſt, and biggeſt to be *gathered*, when firſt they would begin

begin to *blush*, and then letting them lye a while, *Pot*, or *Barrel* them up, filling them with *brine*, just as I do *Artichokes*, and to render them *odoriferous*, adding a little branch of green *Fenel*, & a few *Bay-leaves*: then closing the *vessel* well, touch it not for a *month* after. If you finde them too *salt*, *dilute*, & abate the *pickle* before you serve them to the Table.

S E C T. I V.

To preserve fruit, with Wines, in the Must, in Cider, or in Hony.

ALL sorts of Fruit which may be preserved in *Sugar*, may also be preserved in *Must*, in *Cyder*, or in *Hony*. And there is no other difficulty in making choice of fruits to scald and preserve this way, than in choosing such as you would preserve in *Sugar*.

To describe in this place the principal *rules*, which must of necessity be observed in preserving fruit in the *Must*, or *new Wine*; You shall take three

To Preserve fruit with Wine, Cider, Hony.

In Must.

three *pails* full, *three pots*, or 3 parts of *must*, according to the quantity of *fruit* which you intend to *preserve*: set it in a *Kettle* or *Skillet* on the *fire*, but with care, that if your *fire* be of *wood*, the *flame* being too great, do not burn some side of the *vessel*. Then let your *must* continue boyling till it be reduced to one third part, that it may be of a fitting consistence to *preserve* your *fruit* in, sufficiently, and keep it from *moulding* and *spoyling*.

The fruits being *pared* or *unpared*, according to their natures or your curiosity, those which ought to be *scalded* being done, well drained, and dried from their water, are to be put, and *preserved* in this *Must* carefully *scummed*, and made to *boyl*, till you perceive that the *Syrupe* is of a sufficient *consistence*, which you shall know by dropping some of it on a *plate*; if it appear in stiff *Rubies*, & run not about, the *plate* a little inclining.

You cannot take your *Must* too new, & therefore, as soon as you perceive

ceive the grapes very ripe, tread them immediately, and take of that *must* as much as will serve, *white* or *red*, according to the fruit you would preserve. Some fruits, as the *Quince*, the *Pear*, and the *Blew grape*, &c. require *Must* of *blew grapes*, others of *white*, as *Walnuts*, the *Muscato-grape*, & the like, whose *candor* and *whitenesse* you desire to preserve.

To heighten the *tast* of those fruits which you ought to preserve in *red-Wine*, put in a little *Cinnamon*, and *Cloves* tyed up in a button of *Lawn*, that they may not be dispersed amongst the preserves, lost or consum'd in the *Syrup*, and to those which require *white-Wine*, a bunch of green *Fennel* bound up likewise in a cloath.

Codiniack, or *Marmalad* of grapes is made of the fairest, and ripest *blew grapes*, gathered in the afternoon at the heat of the day, to the end that their moisture may be intirely dried up: Lay them in some loft of your house, where both the *air* & the *Sun* have

Marmalad
of Grapes
or Raisins.

Gasche an
instru-
ment
made
like an
Oare,

have free *entercourse*, spreading them upon *Tables* or *Hurdles*, that, for at the least a *fortnight*, they may there *sweat* and *shrink*: In case the weather prove *cloudy*, or that the season prove *cold*, you may set them in your *Oven*, *temperately warm*, after which *presse* them well with your hands, cleansing them from all their *seeds* and *stalks*, putting the *husks* and *juice* to boyl in the *kettle*, & diligently *scumming*, and cleering it from the seeds: Reduce this *liquor* also to a *third part*, diminishing the fire, according as your *confection* thickens, and stirring it often about with your *spatule* or *spoon* to prevent its cleaving to the *vessel*, and that it may boyl equally. Being thus prepar'd, you shall *percolat* it through a *Sieve* or coarse cloath, bruising the husks with your wooden *Ladle*, the better to expresse out the substance, and besides, you shall *wring* it forth, or squeeze it in a press: when this is done, set it again on the *fire*, and boyl it once more, keeping it continually stirring

stirring till you conceive it to be sufficiently boyled, then taking it off, pour it into *Earthen-pans*, to prevent its contracting any ill *smack* from the *kettle*; and being half cold, put it into *Gally-pots*, to keep.

You shall let your *pots* stand open Potting. five or six daies, and then cover them with *paper* so fitted as to lye upon the very *preserve* within the *pot*; and when visiting your *pots*, you finde that any of your *paper* is *mouldy*, take it away, and apply another; this do as long as you shall see cause, which will be until such time as all the superfluous *humidity* be evaporated, for then the *mouldiness* will vanish, unlesse your *confection* was not sufficiently boyled, in which case it must be boyled again, and then you may cover them for altogether.

To make *Mustard a la mode de Dijon*, Mustard
de Dijon. you shall only take of this *Codiniack* and put to it store of *Seneve* or *Mustard-seed* well bruised in a *morter* with water, and finely searced, and
when

when it is *exquisitely* mixed together, quench therein some *live coals*, to extract all the *bitterness* from the *seed*, then either *barrel*, or *pot* it up, well closed, and reserved for use.

You may also preserve all sorts of *fruit* in *Perry* that has not been *diluted*, reducing it in *boyling* also to a *third part*, as we shewed you in the *Must.* Lastly,

In Hony.

To preserve in *Hony*, you shall take that which is most thick, hard, and most resembling *sugar*, *boyling* it in a preserving Pan, *scumming* it *exactly*, & stirring it about to prevent its burning. You shall discover, if it be enough *boyled*, by putting into it a *Hens egg*; if it sink, it is not yet enough; if it float, it is of sufficient consistence to preserve your Fruits. You know that *Hony* is very subject to burn, and therefore finish this preparation upon a *gentle fire*, frequently stirring the bottom of your *pan* with the *spatule* to prevent this accident,

F I N I S.

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THE ENGLISH
VINEYARD
VINDICATED

BY
JOHN ROSE

Gard'ner to His MAJESTY,
at His Royal GARDEN
in St. James's.

Formerly Gard'ner to her Grace
the Dutchesse of Somerset.

With an Address,

*Where the best Plants are to be had at
easie Rates.*

LONDON,

Printed by S. S. for B. Tenke, and are to be
sold at the Ship in St. Pauls Church
Yard, 1672.

Agre 190.10

TO THE
K I N G S

Most Sacred

M A J E S T Y.

May it please Your Majesty,

BEing by Your
Majesties Grace
and Favour, ad-
vanc'd to the Supreamest
Glory of our Profession,
which is to be qualified
Your *Majesties* Gard'ner;

A 2

I

The Epistle

I thought it most agreeable to my **Duty**, to render Your *Majesty* this account of my *Labour*, and do supplicate as well Your gracious *Acceptance* of what *I* Offer, as Your *Pardon* for my presumption; if at least the shortness of the discourse, or the meanness of the *Author*, may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius's* book of a few *Herbs*, and *Mæce-*
nas,

Dedictory.

was, that a Pamphlet concerning the nature of *Onions* only, should be inscribed to them: Sir, I dedicate the *Prince of Plants*, to the *Prince of Planters*, Your Majesty: This Royal Title, as Your Majesties great affection, and encouragement to all that is truly Magnificent and Emolumental in the *Culture of Trees and Fruit*, has worthily acquir'd; so has it given instance to

A 3 thou-

The Epistle

thousands of Your Majesty's Subjects, whose glory it is to transcribe after your great *Example*, for the good of the *Ages* to come.

I know Your Majesty can have no great opinion of our *English Wines*, as hitherto they have been order'd; but as *I* perswade myself, it is not altogether from the defect of the *Climate*, at least, not in all places alike; nor, *I* am sure, of the

Dedictory.

the Industry of Your
Majesties Subjects; but
in somewhat else, which
I endeavour to encounter
in these few Papers; so,
if by your Majesties
gracious Acceptance of
the Essay, Gentlemen shall
be encourag'd to Plant
those sorts of Vines which
I here recommend, and
to Cultivate them by
my direction; that preci-
ous Liquor may haply
once again recover its

The Epistle &c.

just estimation, be the
product of Your Ma-
jesties Dominions, and
answer the ambition of

May it please Your Majesty,

Your Majesties

most obedient Subject

and Servant

JOHN ROSE.

THE ENGLISH

VINEYARD

VINDICATED.

THE PREFACE

OR

Occasion of this *Discourse*.

BEing one day refreshing myself
in the Garden at Essex-house,
and amongst other things fal-
ling into discourse with Mr. Rose,
(then Gard'ner to her Grace the
Dutchess of Somerset) about Vines,
and particularly the Cause of the neg-
lect of Vineyards of late in England;
he reason'd so pertinently upon that
Subject (as indeed he does upon all
things,

The Preface.

*things, which concern his hortulan Profession) that conceiving how greatly it might oblige many worthy and ingenious Persons, lovers of Plantations, and of the noblest parts of it ; I was easily perswaded to gratifie his modest and charitable inclinations, to have them communicated to the world. The Matter therefore of the ensuing Discourse being totally his, receives from me only its form, and the putting of his Conceptions together ; which I have dressed up in as rural a garbe as I thought might best become, and recommend them for Practice. I have turn'd over many, both late, and ancient Books (far exceeding this in bulk) pretending to direct us in our choice of the Fruit, and the Planting of Vineyards : But I do ingenuously profess, that none of them have appear'd to me more rational, and worthy our imitation, than these short Observations of Mr. Roses, and which I so much the
more*

The Preface.

more value, as I consider them the native production of his own Experience, without obtruding any thing upon the reputation of others, which is now become the most pernicious Imposture that flatters us into so many mistakes and errours; whilst men follow such Directions as they meet withal in Print, or from some Monsieurs new come over, who think we are as much oblig'd to follow their mode of Gard'ning, as we do that of their Garments, till we become in both ridiculous. I might here add something of ostentation, by deducing the Pedigree of Vineyards from the great Oriental Patriarch of them to this day; But it will be of more encouragement to us, when we shall consider how frequently they were heretofore planted in this Country of ours, as they still continue to be in Places of the very same Latitude abroad; so as the strange decay of them amongst us for these latter Ages, must needs proceed

The Preface.

ceed from no other cause than that of our own neglect, and the common vicissitude of things. We behold it in that of Timber to our grief, and the several (almost lost) species of some: Why have we not as goodly Masts for our Ships as our neighbour Countries? Why is the Elme, the Walnut, and the Chestnut, so decay'd and rare amongst us, more than formerly they were? But
**Sylva.* *of this I have else-where given an * account more at large. The Vineyard is now before you.*

Philocepos.

THE ENGLISH
VINEYARD
VINDICATED.

CHAP. I.

*Of the several sorts of Vines, and what
Grapes do best accommodate with
our Climate in England.*

UPON long, and diligent observation of the *Species*; I do chiefly recommend these following, to be the most proper, and natural for the Curious in our *Country*, to exercise their Industries upon, as from whence they may promise themselves a recompence worthy of their expectations.

1. The small *Black Grape*, by some call'd the *Cluster-grape*, a precocce, and early ripe fruit.

2. The

2. The white *Muscadine*, early ripe also, and a well known grape.

3. The *Parfly-grape*, so denominated from the shape and indentures of the leaf; it bears somewhat a smaller *raisin* or berry, but it is of a brisk, and delicious taste, mature betimes.

4. The *Muscadella*, a white grape, not so big as the *Muscadine*, though as soon ripe.

5. The *Frontiniaq*, both white, and red.

6. A new white Grape, ripe before the *Muscadines*, which I found in His Majesties Garden in St. James's with a red wood, and a dark green leaf: it ripens as soon in standard as against some Walls, and is a closer bunch than the *Muscadine*. These are the kinds which I prefer before any other for the storing of a *Vineyard*, although there are several other sorts, which I pass by, as not so applicable to our design, though very worthy of the Curious, and those who affect variety,

variety, because they will require the artificial reflection, and assistance of walls, to bring them to maturity.

CHAP. II.

Of the Soile, and Situation of a Vineyard in England.

Let election be made of a light sandy ground ; if it be a little stony upon the surface, it is not to be rejected : and for its situation, I would chuse that *side*, or declivity of an *hill* lying to the *South*, or *South-west*, which if favour'd with other *hills* somewhat higher, or *woods* on the *North* and *East*, would be so much the better for the breaking the severity of those pinching quarters : This light soyl having a bottom of *Chalk* or *gravel*, under a surface of two foot in depth, and free from *Springs*, cannot be too hot, or dry ;
pro-

provided it be not addicted to *heath*; for commonly nothing grows kindly where *that* is apt to or'e-spread ; but if given to *brambles*, it is a promising sign , and infinitely to be preferr'd before the other ; for most confident I am, (nor do I speak it upon conjecture only) that there is no *Plant* whatsoever so connatural to the *Vine* for soile and situation as this repent, and humble shrub : Those who shall please to take notice of the places in which *brambles* most flourish ; which are for the most part in the driest banks, hilly, stony and hot places ; will easily infer how much they resemble the *Vine* in this particular : True it is, they will also come up in wettish, and moist places also ; but it is in the *other* where they grow large and strong, bear goodly berries, and in most plenty ; Nor that I would hereby advise any to plant their *Vines* amongst the *brambles* ; but those places well grubb'd and trench-

trenched, are not to be rejected, because they commonly thrive in such grounds as are apt for *Vines*, and where I would make choice of a spot to plant a *Vineyard* in.

That I have insisted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in such hard *Stony*, or *Chalky* ground (provided it were not loamy) *Vines* do exceedingly flourish; especially if the land have lain a good while in repose, and not of many years exhausted by the *plow*, where the green swarth covers those gentle risings amongst the *downes*, not too much expos'd to the rudeness of the weather. Nor are *Gentlemen* to be therefore deterr'd, because this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpose now to begin; since the discouragement has only proceeded from their mis-information on this mate-

rial article of the *choice of soyl, and situation*, whilst giving ear to our foreign *Gardens* coming here into *England*, they took up those rules, which they saw to be most practis'd in *Countries* of so little affinity with *ours*, and without having that due consideration of the *Climat*, which is so necessary and behoveful to Plantations of this nature: Hence, they for the most part, made continual choice of our best and richest land, without regard of other circumstances; tot considering, that the deepness, and fatness of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves*, and precipitation of the *roots*, than to the just, and natural stature of the *stem*, plenty, and excellency of the fruit, for which alone these *Plantations* are desirable. In sandy, or loamy land, *Vines* indeed grow more abundantly, than where the sand, gravel, or chalk are ingredients, whose surface of mould is

not

not so profound, a foot and half being sufficient ; but this rock of *chalk*, and *gravel*, does in the interim hinder the root from going too deep, forcing it to spread the more towards the top, by which means the tender, and fiberous roots receive the natural, sweet and benigne showers, dewes, and influences, which impart both life, and pregnancy to these noble *Plantations* : by this they receive the cherishing warmth of the *Sun*, impregnated with a certain *volatile salt*, which produced near the surface of the Earth only, is drunk in by the delicate pores & apertures of the latent roots, whilest the deeper buried, depriv'd of these prolifical advantages, grow only fertil in watery, & insipid leaves, or branches without fruit; the mould or *matrix* in which they lie, being altogether sluggish, & unactive for want of heat, & the *prolific* embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of bran-

The English Vineyard

ches, so thin of *joynts*, and those even of the same kind, planted in better ground, as thick of knots as a mans finger is of *joynts*, from whence those shoots are produc'd, which our *English Vignerons* should preserve at *pruning* time to set his fruit, and expect his *Vintage*.

But to return to the *situation* again. Though *Land* should be so qualified as we have describ'd it for the *soile*; yet if it have not also that *declivity* and *aspect* we mentioned, it cannot be so fit for our purpose: for first, *hills* are not so subject to the morning fogs, and infectious mists, as lower grounds are; besides, *flat* lands do not so soon enjoy the benefit of the rising *Sun*, nor does it stay so long upon them in the evening, by some hours in the day; for since this *solar*, and generous *Plant* does above all things affect to be dry, especially, after the fruit begins to be formed, and approach to its maturity;

turity ; there is nothing more noxious to it, than at that season to be infested with the cold and heavy damps of these *foggs* ; and it is in *that*, as much as in any other thing, wherein other more Southern *tracts* have the advantage of us, that these enemies are dispersed, and scatter'd sooner than with us; and which therefore we must strive to encounter, by the advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty situation.

C H A P. III.

How to prepare the ground for the Plantation.

I Have already wish'd for a *turfy* surface, and which has not been broken up, or sowed of a long time, and have alledged my reasons for it :

B 3

But

But now in *July*, when the *Earth* is very dry and combustible, plow up the *swarth*, and when 'tis very crusty, dispose the *turfes* in small heapes, burn, and spread the ashes over the land, to be trenched in *December* or the *January* following. I advise you to lay your dried materials but in little heapes, from an observation which I have made in *Wiltshire*, and particularly the *Downes* of *Salisbury-plaine*, that where they congeal too much together, the excessive fire and heat (which they require to reduce them to *ashes*) over burnes the *earth*, to the great prejudice of those *salts*, and *spirits* which a more moderate fire would preserve from evolution and flying away; an Instance of this we have in the *Charring* of *Wood* for *Coal*, the small dust whereof is a powerful ingredient to the improving of the roots of *Trees*, moderately made use of.

The ground thus prepar'd; when
you

you begin to *trench*, contrive your
ranges so, as they may run thwart
 your *hill*, that is, let the *ridges* pass
 from *East* to *West*; my reason is, be-
 cause the *Vines* standing thus in
ranks, the rising and setting of the
Sun will by this means pass through
 the intervals, which it would not do
 in the common posture of *North* and
South; for the *Sun* being low at its
 first, and last appearance above the
Horizon (and at which time, by rea-
 son of our *fogs* and *mists*, we
 chiefly stand in need of his affi-
 stance) those rows which pass from
North and *South*, will shade one the
 other, and so hinder this material
effect. If it be objected that *Vines*
 being so planted, lose that at *Noon*,
 which they gaine in the *Morning* and
Evening; I reply, that the *Sun* at the
 season of *ripening*, is high enough
 for rows of *Vines* of three foot di-
 stance, to shine upon, and dart its
 beams even over the very *Plants*,

without the least interception: where-
as upon its *rising* or *setting*, it would
be almost totally *Eclipsed* by the
Collateral posture of the opposite
ranges.

CHAP. IV.

How to Plant the Sets.

THE *Ground* in this order, pre-
pare a measure of *three foot*,
and by a line strain'd, dig the Earth
a *foot* deep or the single *spit*, cleans-
ing the *Trench*, and shoveling up the
crumbs that the bottom be cleane,
and the edges sharp, which you must
guide by your *measure*, that so all
the *trenches* may be of an equal size.
This done, fit your *Plants*, *Layers*,
or *Roots*, so prun'd both *roots* and
branches, that you leave not above
two or *three eyes* of the young wood
upon them. Then Plant them in
the

the bottom of your *Trenches*, so as the root may lie cross them, and somewhat sloping on a strait line as near as may be guess'd. In this posture, cover them three or four *inches* with the mould; and order it so, as the upper part of your plant be two or three *inches* lower than the ground, that when the *ridges* come to be levell'd, the top of your *sets* may be *even* with the *area*. Thus proceed to plant them at the distance of two foot one from the other, that so the *ranges* may have a yard interval between. This done, take long *dung* or *litter*, and strow it in the *Trenches*, of a reasonable thicknesse to cover the Earth, and preserve the *roots* from those dry and piercing *winds* which would otherwise infinitely prejudice them; this will likewise maintain them cold and fresh in *Summer*, till they have *struck* and taken hold of their *Stations*: After this they will need no more

more for the present, but that you diligently *haw*, and cleanse them from *weeds*, before they come to *seeds*; and in this labour of *hawing*, work a little of the sides of your *ridges* with your instrument, towards the *roots* of your newly planted *Vines*, to comfort and establish them. *This Diagram refers to the other, and distance of planting the sets.*

CHAP. V.

How to dress, Prune, and Govern the Plantation.

THe first pruning of the new set *Vineyard* shall not begin before the *January* after, and then cut off all the *shoots* as near as you can possibly, sparing only the strongest and most vigorous to each root, which you should leave with two *eyes* of young wood; and so let them

them rest till *May* the *second* year after planting, and then be sure to clear the roots of all collateral *suckers*, which do but rob, and exhaust your *sets*; and leave none, but what break out of those two, or three *eyes* of the *young* wood above mention'd, continuing your care to suppress the *weeds*, and in your *harrowing*, to cherish the roots of your plants with some of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you shall also govern your *Vineyard* the *third* year, cutting off all the *shoots* very close in the same *Month*, and sparing only the stoutest, which is next the ground; yet so, as you leave him not above three, or four *eyes*. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the work you do not cut, or wound any of the main roots with your *spade*; as for the younger roots, it is not so material; for they will grow but the thicker.

thicker. It is in this *third* year that you may peradventure enjoy some fruit of your labour, which if answerable to your hopes, will admonish you to provide for *props*, which must be made of *Hazel*, *Ash*, or *Oake*, about four foot in length, of the thickness of a *broom-stick*, which being conveniently apply'd to the *North* side of your *plant*, you shall in *May* (rubbing off all the *thieves* which spring from the Roots of the plant, and leaving only such as come from the *stem*, and like to bear fruit) bind up the shoots of those three *Eyes* which you were order'd to leave as the most probable to be *bearers* that year, as in *june* you will discover. When the fruit is of the size of *birding-shot*, break off the branches with your hand, at the second *joynt* above the *fruit*; and tye the rest to the *prop*: I say, you must *breake*, not *cut* your *Vines*, because wounds made now with a *knife*, or sharper in-

instrument, are not so apt to heale ; and therefore the season for this work is in the very *heat* of the day when they are apt for *consolidation*, without prejudice to the fruit. But it is not regularly, till the *fourth* year that you can expect any store of *fruit* ; when governing your *Vineyard* as before you are directed, fail not of a due provision of *props* sufficient for your whole *plantation*.

C H A P. VI.

How to order, and cultivate the Vineyard after the first four years, 'till it needs renewing.

THe following years after the first bearing, you will likely have three or four *shoots* to every Plant. In *January* therefore, or *December*, prune *all* away save the strongest, which you may leave for a *standard*

standard about four or five foot high, cutting the rest very close to the body of the *Mother-plant*; (I mean such as are small, and trifling *shoots*) reserving such as you find about the bigness of an handsome reed, to which you shall leave two, or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tye to them the *Master-shoots*, which you were order'd to leave four foot high, with some tender *Oziers* about one foot from the *Earth*, bending the top of these *shoots* to the next *prop*, about two foot from the ground, that so your *ranks* may stand in form of *Arches*, whilst the *eyes* that you spared now in *dressing*, shall the *May* following, be bound to the *props* for the next years bearing, to the great increase of your fruit: Then in *May*, or the beginning of *June* (when the little *raisins* are of the bigness before mentioned) stop their second *joynt* above the fruit, as you were there taught,

taught, but be careful to leave the strongest shoot, to be the *standard plant* of the year ensuing.

In *August*, when the fruit begins to *turn* and *ripen*, break off such *shoots* as you shall find too thick upon those you *prun'd* in *May*; but this work you must do with discretion, and only so as to let in the *Sun* for the ripning of the over *shadowed Clusters*, which you ought to leave *skreen'd* with some of the foliage, as well to preserve your fruit from the scorching of the *Sun*, by day, as the *dews* which fall in the night, to both whose invasions it is obnoxious.

And now observe, that the *standards* you last ty'd to the *props* at a foot-high, and whose tops were bent to be next, will the following year be grown *Old wood*: In the first *Pruning* season therefore, or *January* after, remember to cut them close to the ground, supplying the places
with

with the strongest shoot of your young wood, which you left 4 foot high for the purpose, and which you must order as you have been taught the year before; pruning the rest at the very *Earth*, and leaving two eyes to each of the strongest shoots, as is there reherſed: And now give your *Vineyard* an ordinary digging with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward shoots the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender shoots; whereas prun'd in *November*,

November or the following moneth , they never *bleed* , but being cut before the rising of the *sap*, their wounds become hard and dry, and the *spirits* of the *Plant* kept *in* , makes them break out the more vigorously at the *eyes* , furnishing the branches with proud and turgid *buds*.

C H A P. VII.

How , and when to manure your Vineyard with Compost.

WHen through often stirring , you find your *Vineyard* poor, (which the weakness of your crop will soon discover) *Prune* your *Vines* as you are instructed ; and spread good rotten *dung* mixt with *lime* , over the whole ground ; let this lye a full winter, that the virtue of it may be wash'd into the *Earth* ; and this way of *Stercoration*

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is

is infinitely to be prefer'd, before the digging, and mingling it with your *mould*: But if you will have it in perfection, lay your materials in a large heap, in some convenient place near your *Vineyard*: A layer of fresh and *natural Earth*, taken from the *Surface*, and another of *dung*, a pretty deal thicker; then a layer of *Earth* again, and so successively, mingling a load of *lime*, to every *ten* loads of *dung*, will make an admirable *Compost* for the purpose; But your *Magazine* will require the maturity of *two*, or *three* years, and to be covered with the former qualified *Earth*, and somewhat shaded, so as neither the *Sun* too much draw from it, nor the violent *raines*, too much dilute it.

With this *Composition*, after you have (as we advis'd) pruned your *Vines* (for which the moneths of *January*, and *February* may be allowed) dung your whole *Vineyard*;

Vineyard ; About *thirty* Loads I suppose may well dress an *Acre* ; but lay, and spread it equally, and then you may turn it in , with a slight digging , but not too deep ; and shall in a short time find it as light and tractable as the freshest *Earth* , which property we ascribe to the *Lime*. When this is done , re-establish your *props* , and with your foot tread the *Earth* close to the *roots* , to defend their *fibers* from the dry winds of *March* , which will even penetrate the looser mould ; but this work should be performed in a *dry* , not in a *wet* season ; lest the *Earth* bind too fast, and for other obvious reasons.

And thus I have shew'd how *Vineyards* in *England* may be *Planted*, governed, and perpetuated with undoubted success, omitting the less material *curiosities* to the larger *Volumes* , and those who have more leisure (I fear) than skill.

T O
The READER.

L *Et the Reader be pleased to take notice, that I have not only endeavoured to furnish all lovers of these Plantations with the best Instructions I am able, concerning the choice, and propagation of Vines; but myself also with so plentiful a Stock of Sets and Plants of all those Sorts, which I chiefly recommend, that those who have a desire to Store their Grounds, may receive them of me at very reasonable Rates.*

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Mr. Rose,

You require of me some
Directions concerning
Making and Ordering of
Wines, to compleat, and a-
dorn your Vineyard: I send
you in this Paper the most
material things which I have
at any time gather'd and ob-
serv'd; subject nevertheless to
the Animadversions of the
more experienc'd; and there-
fore you will do your self
right, to converse with O-
thers (more vers'd in this ar-
gument) before you annex it
to your Book.

J. Evelyn.

THE VINTAGE.

Gather your *Grapes* when very plump, and transparent, which is when the *Seeds* or *stones* come forth black, and clear, not *Viscons* or clammy; that the *stalks* begin to shrivel at the part next the *Branch*, which is a signe it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the best *Wines*, the *Clusters* hang till they are almost wasted, and the *stalks* near quite dry; as in *Candy*, and *Greece*, and even in *France*, they stay till the leaf be ready to drop;

C 4

drop ; nor do they much impair, though *Frost* or *Rain* do frequently surprife them, provided it prove *dry* one *Fortnight*, before *Gathering time*.

It is best to *cut*, and not *pull* them from the *Vine*, in the *Moons* decrease, and to put them in *Baskets*, each sort apart, taking only the best-ripe, clean, and unbruise'd.

In most places they *tread* them with their naked *Feet* in a *Vat*, pierced full of *holes* at the bottom, through which the *Liquor* runs into a *Keeler*, plac'd under it; but 'tis better to *void* it as 'tis *press'd* out; because it is found to carry with it too much of the *trash*, and grosser parts: Others heap in so many, that the very weight of the *Bunches* press themselves; and *thus* is that rare *Lachryma* made, which is not obnoxious to that surcharge of *tincture*, and *harshness* which the pressed Wines commonly betray.

If

If you would make *Claret*, let it remain with the *Marc* or husks, till the *tincture* be to your liking: But the *White* are *Tunn'd* immediately, as soon as bruis'd, where they perfect their *fermentation* and working. The best course is to sink a Basket into the pressed *Marc*, and so to separate the *Must* from the *Husks*, and take out the pure *Liquor* only; the rest will remain behind, *subside*, and sink to the bottome of the *Vessel*, and may serve for *Claret*, or a ruder Wine.

When the *White* is *Tunn'd*, close it immediately, and very accurately, fear not your *Vessel* if well made; since the force of the *working* (which may possibly continue *nine*, or *ten* dayes) will not violate it, as some imagine; and therefore imprudently leave the *bung-hole* open, to the utter loss of its *spirits*; to prevent which therefore, at the filling, leave *half a foot* or more, void; and for *Claret* some-
what

what above, which replenish at *ten* dayes end (when the fury of *working* is over) with some proper *Wine* that will not provoke it to motion again. This *proceſſe* must be frequently repeated if need require ; for *new Wine* will spend & waſt ſomewhat, till it be perfect; yea even to the very *Spring*, as far as *April*, leaving the more *ſæculent*, and groſſer parts in the firſt.

This is the manner of *Languedoc*, and Southern parts of *France* ; but about *Paris* (which is the neareſt in *conſtitution* to our *Country*) they permit the *Marc* to abide in the *Muſt* two dayes, and as many nights for *White Wine*, and at the leaſt, a week for their *Clarets*.

Some preſſ their *White Grapes* by *themſelves*, and afterwards *mix* them; and yet even *Red Grapes* will make a *White-wine*, if timely freed of the *Huſk*; but the *Colour* follows the nature of the *huſk*, and muſt therefore be treated according'y as to the
period

period of receiving *Tincture*, by frequent *tasting* it, and *experiment*, till it be to your *Eye*, and *Palats* liking. But in this interim (lest too much *spirits* should evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your *Vat*, and to render it the closer, assist it with a *linnen cloth*, that it may be exactly just, drawing out your *Must* by a *Spigot* at the bottom of the *Vessel*. In short, (to avoid the many inconveniencies which happen to *Wines* by permitting them to abide too long macerating the *Husks*) 'tis better to dash it with a little *Art*, by mingling some *Red*, or other *Wine* naturally charg'd, than adventure the spoiling of the *Whole*, for this onely Circumstance, there being very few natural *Wines*, but what have this assistance, not to call it *Adulteration*.

In *Italy* they put the *Husks*, and *Stones* together into that which is
pre's'd,

press'd , and so let it Work a fortnight, and then add a third part of *Water* , to render it less *heady* and *strong* ; but our *Wines* will by no means support this *dilution*. In some parts of *France* they *Tun* it when it has wrought in the *Keelers*, filling up (as we describ'd) what works out the first *three* or *four* dayes with what they squeeze from the *Husks* , which some think very practicable with us.

Whilest this *Working* and *Filling* continues, close up carefully the *North Windows* (if any) of your *Cellar*, lest it *sowre* your *Liquor* ; and about the expiration of *March*, stop your *Vessel* for good and all. Some replenish their *Working Wines* with *water* only, especially, the last time; provided it exceed not a *Quart* in a large quantity : Others, roll their *Casks* about the *Cellar* to blend with the *Lees*, and after few days re-settlement, rack it off with great improvement, about the same *season*.

When

When now your Must is *Tunn'd*, press your *Marc*; this, though no *delicate Drink*, will yet keep long, and is proper to mingle with other, and give it the *body* you desire. Others prefer the casting a convenient quantity of *Fountain-Water* on the *Husks* as soon as the best *Wine* is trodden, or forced out and *Tunn'd*; and there let it *Colour*, drawing, and supplying it by degrees, as long as *tincture*, *taste* and *Virtue*, remains good. Be very careful to empty the *Vat* of the *Husks* as soon as ever your *Water* or mixture is drawn, lest it give such a *tang* to your *Vat*, as you can never free it of again; and therefore by all means I advise you to have *two Vessels*, that *one* of them alone may be destin'd to this employment of *mixing your Wines*.

The best *expedient* to multiply *Wine*, is (when all is said) to fill your *Vat* with whole *Grapes* or *Clusters*, and *three or four dayes* after,

after, to draw out the *Must*, which will run off it selfe into a *Vessel* plac'd by the *Vat*, and well stopp'd: Afterwards, tread the *Grapes*, pouring in a good quantity of *Water*, and then immediately adding the *Must* that you before reserved to *works* and *ferment* together: *This* is esteem'd of all other the most approved way, and may promise a reasonable good *Wine*, and fair success.

To Purifie Wine.

PUt it into your *Vessel* the *planings*, or *Chips* of green *Beech*, the *Rind* carefully peel'd off; but first, *boyl* them in clear *Water* about an *houres* space, to extract their *rankness*; then *dry* them perfectly well in the *Sun* or an *Oven*: Lesse than one *Bushel* of *Chips* is sufficient to *fine* an whole *Tun* of *Wine*; and it will
set

set your *Wine* in a gentle working, & purifie it in twenty four hours, giving it a good and agreeable flavor.

These *Chips* may be washed again, and will serve the better, upon the like Occasion, and eventill they are almost consum'd. Let your *Chips* be plan'd off as long, and large, as you can get them, and put them in at the Bung-hole. Lastly,

Some dulcorate, and sweeten their *Wines* (to prevent harshnesse) with *Raisins* of the *Sun*, trodden into the *Vat*, and perhaps to good purpose a little plump'd before; or boyling half the *Must* in a *Vessel* a good hour, and scumming it, tun it up hot with the other.

About *April* you may pierce your *Wine* to Drink, &c.

I could dilate much more upon all these particulars, but these *Rules* are plaine and easie, and more would be but superfluous. Dispose therefore of them as you think fit.

By

The English Vineyard

By *must*, they signifie the *newly press'd Liquor*, whilst it *ferments* or remains in the *Vat*, and before it is *Tunn'd*.

By *Marc*, is meant the *Husks* of the *Grapes* when the *Liquor* is express'd.

Note, that some instead of *Treading*, squeeze the *Bunches* 'twixt their *hands*; Others *Press* them in an *Engine* like a *Cedar-press*, putting the *Cluster* into a *Raisin-frail* or *Bag of Hair-cloth*.

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